



**GREEN
CHEF**

SPICY BOOM BOOM PORK TENDERLOIN

ginger-lime slaw, broccoli, almonds, sesame seeds

COOK TIME

30 MIN

SERVINGS

2

CALORIES PER SERVING

570

NET CARBS PER SERVING

14 GRAMS

MENU

KETO // PALEO // GLUTEN-FREE

What makes our Asian fusion-style boom boom sauce so good? It's savory, sweet, and a little bit spicy—made with avocado mayo, ginger, lime juice, coconut nectar, and a dash of red pepper flakes. Here, we drizzle it over chili-and-ginger-spiced pork tenderloins for a decadently creamy accent. A crunchy ginger-lime slaw and sautéed broccoli studded with almonds make nourishing and delicious sides (and excellent candidates for swiping up any runaway sauce).



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

INGREDIENTS (9 ITEMS)

3½ oz & 1¼ oz **Cabbage & carrots**
6 oz **Broccoli**
1¼ oz **Ginger-lime vinaigrette** ^T
2 (5 oz) **Pork tenderloins***
1 tsp **Chili & ginger spice rub**
½ oz **Sliced almonds** ^T
2 oz & ⅓ oz **Yellow onions & ginger**
1¼ oz **Boom boom sauce** ^{E T}
1 tsp **Black & white sesame seeds**

WHAT YOU'LL NEED

medium sauté pan
baking sheet
medium bowl
measuring spoons
thermometer
oven mitt
cooking oil
salt & pepper

ALLERGENS

^T TREE NUTS (almonds, coconut)
^E EGGS

*Pork is fully cooked when internal temperature reaches 145 degrees.

Wash and dry fresh produce. Wash hands and surfaces after handling raw pork. Consuming raw or undercooked pork may increase your risk of foodborne illness. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1

PREP

- Preheat oven to 400 degrees.
- Roughly chop **cabbage*** and **carrots** if necessary.
- Cut **broccoli** into slices, about ¼ inch thick.

**The ingredient you received may be a different color.*

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2

MAKE SLAW

- Place **cabbage and carrots** in a medium bowl. Drizzle with **ginger-lime vinaigrette**. Lightly season with salt. Toss to combine.

3

SEASON & COOK PORK

- Pat **pork tenderloins** dry with paper towels. Season both sides with **chili and ginger spice rub*** and salt.
- Heat about 1½ tablespoons cooking oil in a medium sauté pan over medium heat. Add **pork** to hot pan. Sear on all sides for 3-5 minutes until lightly browned.
- Transfer **pork** to a lightly oiled, foil-lined baking sheet. (Carefully wipe out pan.) Roast 8-12 minutes, or until fully cooked.
- Transfer **pork** to a cutting board. Let rest at least 3 minutes.

**If heat sensitive, use chili and ginger spice rub sparingly.*

4

COOK VEGGIES & ALMONDS

- Heat about 1 tablespoon cooking oil in pan used for pork over medium heat. Add **broccoli** to hot pan. Season with about ¼ teaspoon salt and a pinch of pepper. Cook 3-4 minutes, or until slightly softened, stirring occasionally.
- Add **sliced almonds** and **yellow onions and ginger** to pan. Cook 2-3 minutes, or until veggies are tender, stirring occasionally.

5

PLATE YOUR DISH

- Cut **pork tenderloins** into 5-7 slices each.
- Divide **pork** between plates. Drizzle with **boom boom sauce**. Serve **veggies and almonds** and **ginger-lime slaw** next to pork. Garnish with **black and white sesame seeds**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (404g)

Amount per serving

Calories 570

| | % Daily Value* |
|-------------------------------|----------------|
| Total Fat 43g | 55% |
| Saturated Fat 6g | 30% |
| Trans Fat 0g | |
| Cholesterol 85mg | 28% |
| Sodium 1010mg | 44% |
| Total Carbohydrate 20g | 7% |
| Dietary Fiber 6g | 21% |
| Total Sugars 9g | |
| Includes 0g Added Sugars | 0% |
| Protein 32g | |
| Vitamin D 12mcg | 60% |
| Calcium 126mg | 10% |
| Iron 4mg | 20% |
| Potassium 1094mg | 25% |

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Pork Tenderloin [pork], **Chili & Ginger Spice Rub** (Dried Ginger, Chili Powder [chili pepper, paprika, oregano, cumin, garlic, salt, spices], Sea Salt, Black Pepper), **Boom Boom Sauce** (Avocado Oil Mayonnaise [avocado oil, organic eggs, organic egg yolks, organic vinegar, sea salt, organic rosemary extract], Hot Sauce [water, organic red bell peppers, organic onions, organic tomatoes (organic tomato puree [water, organic tomato paste], citric acid), organic white wine vinegar, sea salt, organic garlic powder, organic cayenne, xanthan gum], Lime Juice [lime], Puréed Ginger [ginger], Garlic, Coconut Aminos [organic coconut nectar, organic pure coconut blossom sap, natural unrefined sea salt], Coconut Nectar [coconut tree sap], Crushed Red Pepper Flakes), **Broccoli, Yellow Onions, Ginger** [organic ginger, organic cane sugar, organic rice vinegar, citric acid], **Black & White Sesame Seeds** (White Sesame Seeds [hulled sesame seeds], Black Sesame Seeds [black sesame seeds]), **Carrots, Red Cabbage, Green Cabbage, Ginger-Lime Vinaigrette** (Puréed Ginger [ginger], Garlic, Coconut Aminos [organic coconut nectar, organic pure coconut blossom sap, natural unrefined sea salt], Coconut Nectar [coconut tree sap], Lime Juice [lime], Sea Salt, White Pepper, Sesame Oil [refined sesame oil], Olive Oil [olive oil]), **Almonds** [almonds]

Allergen information:

Contains Tree Nuts And Egg

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.