



**GREEN  
CHEF**

## PORK TENDERLOIN WITH SRIRACHA APRICOT SAUCE

*jasmine rice, sautéed green beans with sesame seeds*

### COOK TIME

35 MIN

### SERVINGS

2

### CALORIES PER SERVING

670

### MENU

GLUTEN-FREE

Often, sweet and spicy come together to make the most delectable sauces. Tonight's unique and perfect pairing: apricot jam and Sriracha. The combination packs a tempered punch on top of pork tenderloin. Sides of tender sautéed green beans with sesame seeds and fluffy rice are perfect for swiping up any extra pan sauce.

### INGREDIENTS (9 ITEMS)

½ cup **Jasmine rice**  
2 (5 oz) **Pork tenderloins\***  
6 oz **Green beans**  
1 whole **Scallion**  
2 oz **Yellow onions**  
& ⅓ oz **& ginger**  
1 tsp **Black & white sesame seeds**  
1¼ oz **Apricot jam**  
1 whole **Vegetable stock concentrate**  
¾ oz **Sriracha sauce**

### WHAT YOU'LL NEED

small pot with lid  
2 medium sauté pans  
baking sheet  
measuring cup & spoons  
thermometer  
oven mitt  
cooking oil  
1 tbsp butter **M**  
salt & pepper

### ALLERGENS

**M** MILK



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.

\*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 COOK RICE

- Preheat oven to 400 degrees.
- Bring **jasmine rice**, 1 cup water, and about ¼ teaspoon salt to a boil in a small pot. Stir, then reduce heat to medium low and cover pot with lid. Simmer 16-18 minutes, or until rice is tender and water has absorbed.
- Remove from heat. Let rest, covered, 3 minutes. Fluff with a fork.

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 SEASON &amp; COOK PORK

- Pat **pork tenderloins** dry with paper towels. Season with salt and pepper.
- Heat about 1½ tablespoons cooking oil in a medium sauté pan over medium-high heat. Add **pork** to hot pan. Sear 4-6 minutes, until lightly browned on all sides.
- Transfer **pork** to a baking sheet. (Reserve pan.) Roast 12-15 minutes, or until fully cooked.
- Transfer **pork** to a cutting board. Let rest at least 3 minutes.

## 3 PREP

- Trim stem ends off **green beans**. Cut into pieces, about 1 inch long.
- Trim and thinly slice **scallion**.

## 4 SAUTÉ GREEN BEANS

- Heat about 1½ tablespoons cooking oil in a second medium sauté pan over medium-high heat. Add **green beans** and **yellow onions and ginger** to hot pan. Season with about ¼ teaspoon salt and a pinch of pepper. Cook 4-5 minutes, or until green beans are tender, stirring occasionally.
- Add **black and white sesame seeds**. Stir to combine.

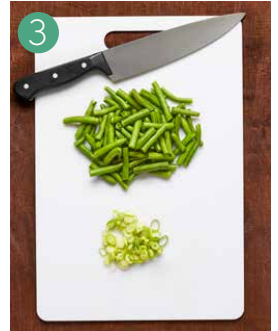
## 5 MAKE SAUCE

- Carefully drain any excess grease from pan used for pork. Return pan to stovetop over medium heat. Add **apricot jam**, **vegetable stock concentrate**, about ¼ cup water, and **Sriracha sauce\*** to taste to hot pan. Bring to a simmer. Cook 2-3 minutes, or until sauce has slightly thickened, stirring frequently.
- Remove from heat. Add 1 tablespoon butter. Stir until butter has melted.

*\*If heat sensitive, use Sriracha sauce sparingly.*

## 6 PLATE YOUR DISH

- Cut **pork tenderloins** into 5-7 slices each.
- Divide **rice** between plates. Shingle **pork tenderloin** over top. Spoon **Sriracha apricot sauce** over top. Garnish with **scallion**. Pile **sautéed green beans with sesame seeds** on the side. Enjoy!



## Nutrition Facts

2 Servings per container

**Serving size** (366g)

**Amount per serving**

**Calories** **670**

	% Daily Value*
<b>Total Fat</b> 32g	41%
Saturated Fat 8g	40%
Trans Fat 0g	
<b>Cholesterol</b> 90mg	30%
<b>Sodium</b> 990mg	43%
<b>Total Carbohydrate</b> 66g	24%
Dietary Fiber 3g	11%
Total Sugars 18g	
Includes 12g Added Sugars	24%
<b>Protein</b> 32g	
Vitamin D 12mcg	60%
Calcium 64mg	4%
Iron 3mg	15%
Potassium 778mg	15%

\* 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], **Sriracha Sauce** [organic jalapeno peppers, water, organic sugar, organic distilled vinegar, salt, organic garlic powder, xanthan gum], **Apricot Jam** [organic apricots, organic cane sugar, pectin solution (water, apple pectin), ascorbic acid (vitamin c), citric acid], **Vegetable Stock Concentrate** [vegetable juice concentrates (tomato, mushroom, onion, carrot, celery), sugar, maltodextrin, salt, yeast extract, and natural flavor], **Jasmine Rice** [jasmine rice], **Yellow Onions**, **Ginger** [organic ginger, organic cane sugar, organic rice vinegar, citric acid], **Green Beans**, **Scallions**, **Black & White Sesame Seeds** (White Sesame Seeds [hulled sesame seeds], Black Sesame Seeds [black sesame seeds])

### Allergen information:

Contains No Allergens

*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.*