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Cajun Pork Tenderloin with Braised Greens

(adapted from www.foodnetwork.com)

Cajun Pork:

- 2 tablespoons Cajun spice blend (I loved the whole foods one I used, in the butcher area)
- 2 tablespoons extra-virgin olive oil
- 2 teaspoons kosher salt
- 2 lb pork tenderloins (2 pcs most likely)

Preheat the oven to 400 degrees F.

Combine the Cajun spice, 1 Tbs of the olive oil, and salt to make paste. Rub the pork with spice paste. Heat a skillet over medium-high. Add the remaining olive oil and sear the pork, turning until all sides are golden brown, about 2 -3 mins total. Roast until 160 degrees F, about 30 mins. Set aside for 5 minutes to rest on a cutting board. Slice pork, and serve over the braised greens.

Greens:

- 1/4 lb bacon (approx 3 slices)
- 1 small sweet onion, sliced
- 2 cloves garlic, smashed
- 1 teaspoon dried oregano
- 1 teaspoon kosher salt
- Pinch red pepper flakes
- 8 cups kale, roughly chopped (or pre-washed Baby Kale)
- 1 cup chicken broth
- 1 large tomato, diced
- 2 teaspoons cider vinegar
- Freshly ground black pepper

While the pork is in the oven, cook the bacon over medium heat in a large skillet until browned, about 6 minutes. Add the onion, garlic, oregano, salt, pepper flakes and tomato, and cook until vegetables are tender, about 5 minutes. Stir in the kale and 1 cup broth, cover, cook until wilted, about 5 minutes. Stir in vinegar, and season with salt and pepper, to taste.

Baked Sweet Potatoes

- 4 sweet potatoes, peels on, pierced all over with a fork
- 2-3 Tbs Earth Balance "Butter" Spread (or just butter!!)

Microwave Sweet Potatoes until very tender, about 5-6 minutes. If you have the time - bake in a 400 degree oven for about an hour (be sure to place on a sheet lined with parchment or aluminum foil to save your oven floor ;-)) for richer, sweeter tasting potatoes. Slit the top with a sharp knife & top with butter, salt & pepper.

Wine Pairing Recommendation

We had a non-tannic jammy red blend (Clayhouse Adobe Red), and it was delicious! Cheers!