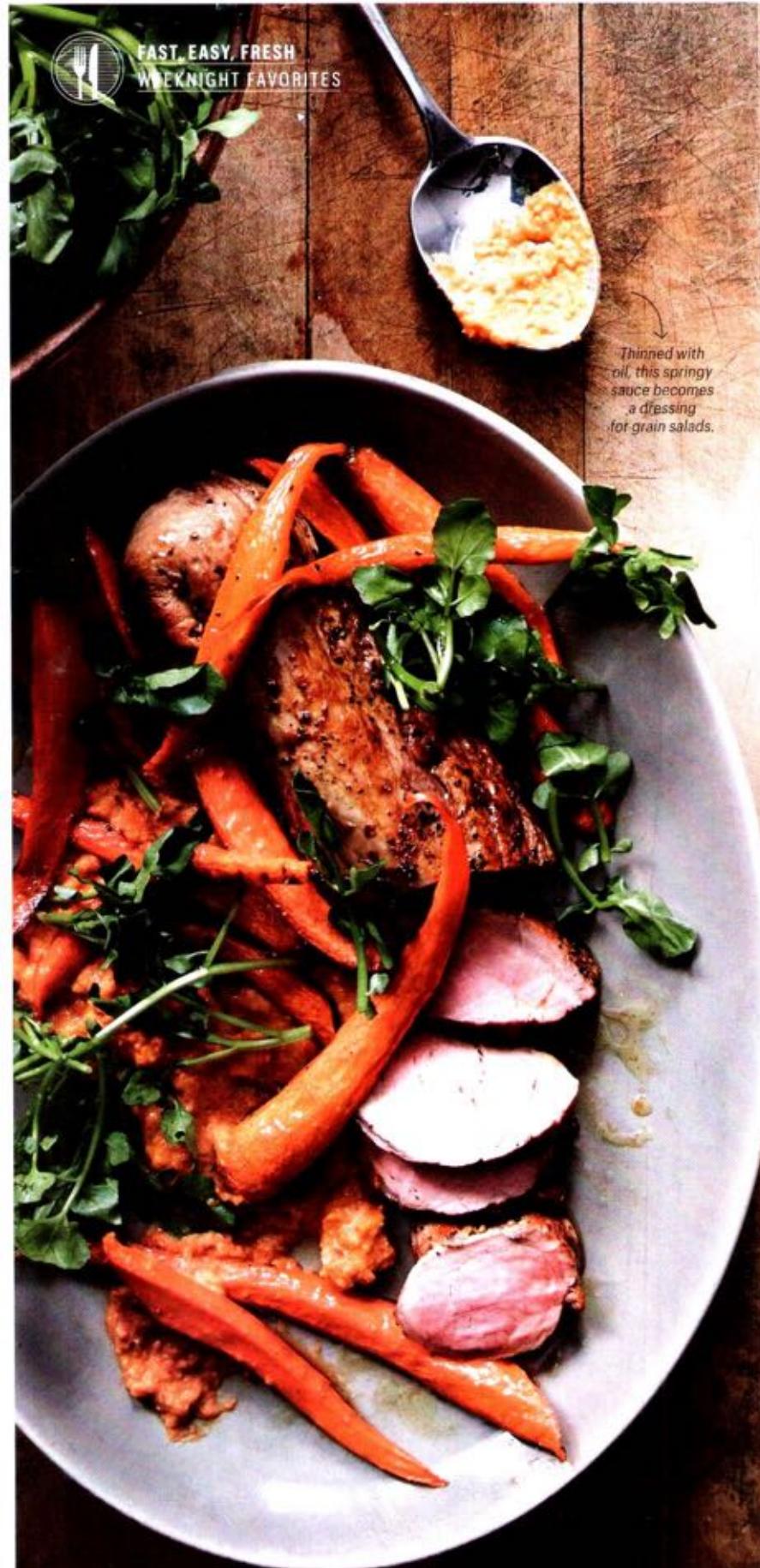




FAST, EASY, FRESH
WEEKNIGHT FAVORITES



*Thinned with
oil, this springy
sauce becomes
a dressing
for grain salads.*

TAKE-HOME TREND: ROMESCO

Creamy, nutty, and super versatile, this traditional sauce is making a comeback at restaurants

Roast Pork Tenderloin with Carrot Romesco

ACTIVE 45 MINUTES TOTAL 1 HOUR

4 SERVINGS Romesco is to Spain what pesto is to Italy. Typically made with red peppers, this carrot version led to some new ideas. See Prep School on page 109 for more.

- 1/4 cup pine nuts
- 1 1/2 lb. small carrots, peeled, halved lengthwise if larger
- 5 Tbsp. olive oil, divided
- Kosher salt, freshly ground black pepper
- 1 large pork tenderloin (about 1 1/2 lb.)
- 1 small garlic clove, finely grated
- 1 tsp. Aleppo pepper or 1/8 tsp. crushed red pepper flakes
- 2 Tbsp. red wine vinegar, divided
- 2 cups spicy greens (such as watercress or baby mustard)

Preheat oven to 350°. Toast pine nuts on a rimmed baking sheet, tossing occasionally, until golden brown, 8–10 minutes; let cool.

Increase temperature to 450°. Toss carrots with 1 Tbsp. oil on another rimmed baking sheet; season with salt and black pepper. Roast, tossing occasionally, until softened and browned, 15–20 minutes; let cool slightly.

Meanwhile, heat 1 Tbsp. oil in a large ovenproof skillet over medium-high heat. Season pork with salt and black pepper and cook, turning occasionally, until golden brown, 10–15 minutes. Transfer skillet to oven and roast pork until a thermometer inserted into thickest portion registers 145°, 8–10 minutes. Let rest 5 minutes before slicing.

Pulse pine nuts, garlic, and remaining 3 Tbsp. oil in a food processor to a coarse paste. Add Aleppo pepper, one-fourth of carrots, 1 Tbsp. vinegar, and 1 Tbsp. water. Process, adding more water as needed, to a coarse purée; season romesco with salt, black pepper, and more vinegar, if desired.

Toss greens with remaining carrots and remaining 1 Tbsp. vinegar in a large bowl; season with salt and black pepper. Serve pork with romesco and salad.

CALORIES 470 FAT 27 G. FIBER 5 G.