

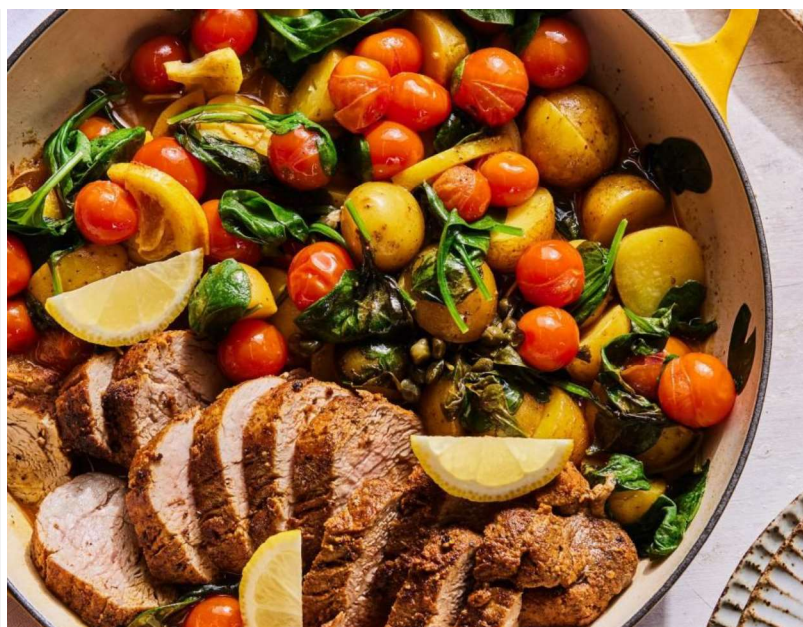
ONE PAN PORK TENDERLOIN WITH POTATOES, TOMATOES AND SPINACH

Active: 15 minutes | Cooking: 35 minutes | Servings: 4

INGREDIENTS

1 pork tenderloin
3/4 pound baby potatoes
2 garlic cloves
1 lemon
1 pint cherry tomatoes
2 cups baby spinach
3 tablespoons olive oil
1 tablespoon capers
1 1/2 teaspoons paprika

1 teaspoon ground cumin
1/4 teaspoon ground allspice
1/4 teaspoon ground turmeric
Kosher salt
Black pepper
Chopped parsley



INSTRUCTIONS

Combine the cumin, allspice, turmeric, 1 teaspoon of paprika, 1 tablespoon of oil, 2 teaspoons salt and a generous amount of black pepper in a large bowl. Add the pork tenderloin and toss to coat completely in the spice mixture. Heat 1 tablespoon of the oil in a large skillet over medium-high heat. Add the pork tenderloin down the center of the skillet. Cook the pork, flipping occasionally and keeping it in the center of the skillet until browned on all sides, about 5 minutes. While the pork cooks, toss the potatoes with the garlic, remaining 1 tablespoon oil, remaining 1/2 teaspoon paprika, 1 teaspoon kosher salt and a few grinds of black pepper. Thinly slice half the lemon, then cut the slices into quarters. Add the lemon quarters to the potatoes and toss to combine. Place the potatoes in the skillet on one side of the pork and spread them out evenly. Pour in 1/2 cup water, cover the skillet and reduce the heat to low. Cook, untouched, until the potatoes are just tender when pierced with a fork, 7 to 9 minutes. Remove the lid and add the tomatoes, spinach, capers, 1/2 teaspoon salt and a few grinds black pepper to the other side of the pork in the skillet. Cover and cook until the potatoes are tender, the tomatoes are starting to burst, the spinach is wilted and an instant-read thermometer registers 150 degrees Fahrenheit when inserted in the thickest part of the pork, 8 to 10 minutes. Use tongs to toss the tomatoes, spinach and capers together. Transfer the pork to a cutting board and let rest for 5 minutes. Slice the pork and serve alongside the potatoes and tomatoes. Cut the remaining half of the lemon into wedges and serve alongside the pork. Garnish with parsley if desired.