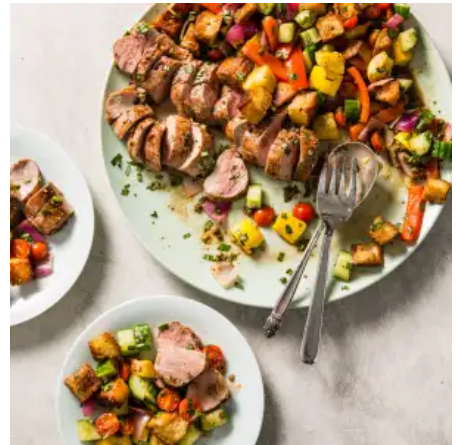


— AMERICA'S —
TEST KITCHEN

One-Pan Pork Tenderloin and Panzanella Salad

YIELD Serves 4 to 6

TIME 1 hour



Why This Recipe Works

We built a one-pan meal around this toasted bread salad by adding roasted pork tenderloin and a mix of fresh and roasted vegetables for complexity. First, we placed two pork tenderloins on a rimmed baking sheet and brushed them with a mixture of balsamic vinegar, brown sugar, and whole-grain mustard that both complemented the sweet nuances of the pork and dressed up the meat so it didn't look gray when it was finished cooking. A bit of cornstarch added to the mixture ensured that it stuck to the exterior of the pork. Then, we surrounded the pork tenderloins with 1-inch pieces of summer squash, red onion, bell pepper, and baguette and roasted it all until the pork was rosy in the center, the vegetables were tender, and the bread was toasted and crunchy. While the tenderloins rested, we tossed the roasted bread and vegetables with fresh cucumber, cherry tomatoes, basil, and a bright balsamic vinaigrette with whole-grain mustard, garlic, capers, and caper brine (added for complexity).

Gather Your Ingredients

- ☐ **3** tablespoons balsamic vinegar
- ☐ **2** tablespoons whole-grain mustard
- ☐ **1** tablespoon packed brown sugar
- ☐ **1** teaspoon cornstarch
- ☐ **2** (1-pound) pork tenderloins, trimmed
- ☐ Salt and pepper
- ☐ **1** (12-inch) baguette, cut into 1-inch pieces
- ☐ **1** red onion, cut into 1-inch pieces
- ☐ **1** red bell pepper, stemmed, seeded, and cut into ½-inch-wide strips
- ☐ **1** yellow summer squash, quartered lengthwise and cut into 1-inch pieces
- ☐ ½ cup extra-virgin olive oil
- ☐ **1** tablespoon capers, rinsed, plus 1 tablespoon brine
- ☐ **1** garlic clove, minced

Before You Begin

- * Sourdough bread can be used in place of the baguette.

Instructions

- ☐ ½ seedless English cucumber, quartered lengthwise and cut into ½-inch pieces
- ☐ 6 ounces cherry tomatoes, halved
- ☐ ½ cup coarsely chopped fresh basil

1. Adjust oven rack to middle position and heat oven to 450 degrees. Whisk 1 tablespoon vinegar, 1 tablespoon mustard, sugar, and cornstarch in bowl until no lumps of cornstarch remain.
2. Pat tenderloins dry with paper towels and season with salt and pepper. Place tenderloins in center of rimmed baking sheet (it's OK if they are touching) and brush tops and sides with all of vinegar mixture.
3. Toss baguette, onion, bell pepper, squash, ¼ cup oil, ½ teaspoon salt, and ½ teaspoon pepper in large bowl until baguette and vegetables are well coated with oil. Distribute vegetable mixture around tenderloins on sheet. Roast until pork registers 140 degrees, about 20 minutes, stirring vegetable mixture halfway through roasting.
4. Meanwhile, whisk capers and brine, garlic, ⅛ teaspoon salt, ⅛ teaspoon pepper, remaining 2 tablespoons vinegar, remaining 1 tablespoon mustard, and remaining ¼ cup oil together in now-empty bowl.
5. Transfer tenderloins to carving board, tent with aluminum foil, and let rest for 10 minutes. While tenderloins rest, add cucumber, tomatoes, 6 tablespoons basil, and vegetable mixture to bowl with caper dressing and toss to combine.
6. Transfer salad to serving platter. Slice tenderloins ½ inch thick and arrange over salad. Sprinkle with remaining 2 tablespoons basil. Serve.