

# Espresso-Chili Rubbed Pork Tenderloin with Roasted Sweet Potato Fries

Prep Time: 20 mins

Total Time: 5 hr

Provided by:



## Ingredients

1 3/4 teaspoons instant espresso powder  
1 3/4 teaspoons dried oregano  
1 1/4 teaspoons chili powder  
1/2 teaspoon packed dark brown sugar  
1/8 teaspoon cayenne pepper  
3 garlic cloves, finely chopped  
Finely grated zest of 1/2 orange

2 (3/4- to 1-pound) pork tenderloins  
1 1/2 pounds sweet potatoes  
3 tablespoons extra-virgin olive oil, divided  
3/4 teaspoon ground cumin  
Coarse sea salt  
Finely ground black pepper  
Fine sea salt

## Directions

In a bowl, stir together espresso powder, oregano, chili powder, cumin, sugar and cayenne pepper; add garlic and zest and stir to combine. Pat pork dry and rub with spice mixture. Cover and let marinate in the refrigerator at least 4 hours or up to 1 day.

Preheat oven to 425 F with rack in middle. Line a baking sheet with parchment paper. Remove pork from refrigerator and let come to room temperature while you prepare potatoes.

Cut potatoes lengthwise into 1/2-inch thick wedges. In a bowl, toss potatoes with 2 tablespoons oil; spread in a single layer on prepared baking sheet, cut-side down. Drizzle any oil left in bowl over potatoes and season potatoes with coarse salt and pepper. Roast for 25 minutes, then turn potatoes, switching any on edges that are turning deep golden with those in center (edges cook faster). Continue roasting until potatoes are deep golden, about 10 minutes more. Transfer pan to wire rack (leave oven on).

Heat a dry 12-inch ovenproof nonstick skillet over medium-high heat (about 2 minutes). Add oil, then brown tenderloins, about 1 minute per side (3 to 4 minutes total). Transfer skillet to oven and cook pork until an instant-read thermometer inserted diagonally 2 inches into meat registers 155 F, about 16 minutes. Transfer to a cutting board, then tent loosely with foil and let stand 10 minutes before slicing. Serve with sweet potato fries.