



HONEY-GLAZED PORK TENDERLOIN

with Roasted Potatoes and Green Beans



HELLO

ROASTED GREEN BEANS

One of our favorite ways to add depth and crispiness to this classic green veg.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 530



Yukon Gold Potatoes



Garlic



Dried Thyme



Honey



Pork Tenderloin



Green Beans



Chicken Stock Concentrates

START STRONG

Before heating the pan again in step 5, whisk together stock concentrates, honey, and water directly in a measuring cup. This'll yield a glossier glaze (and save you the trouble of opening packets and measuring when you already have ingredients on the stove).

BUST OUT

- 2 Baking sheets
- Paper towels
- Medium pan
- Kosher salt
- Black pepper
- Vegetable oil (4 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Pork Tenderloin* **12 oz** | **24 oz**
- Garlic **2 Cloves** | **2 Cloves**
- Green Beans **6 oz** | **12 oz**
- Dried Thyme **1 tsp** | **1 tsp**
- Chicken Stock Concentrates **2** | **4**
- Honey **1 TBSP** | **2 TBSP**

* Pork is fully cooked when internal temperature reaches 145 degrees.

WINE CLUB

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1 ROAST POTATOES

Adjust rack to middle and top positions and preheat oven to 450 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Toss with a drizzle of **oil, salt, and pepper** on one half of a baking sheet. Roast on middle rack until lightly browned and tender, 20-25 minutes total (we'll add more to the sheet after 10 minutes).



4 ROAST PORK

Once **pork** is browned, transfer to a second baking sheet. Roast on top rack to desired doneness, 8-12 minutes.



2 SEAR PORK AND PREP

Meanwhile, pat **pork** dry with paper towels; season all over with **salt and pepper**. Heat a drizzle of **oil** in a medium pan over medium-high heat. Add pork and cook, turning occasionally, until browned all over, 6-8 minutes. While pork cooks, mince **1 clove garlic** (2 cloves for 4 servings).



5 MAKE GLAZE

Heat a drizzle of **oil** in pan used for pork over medium heat. Add **garlic** and **thyme**. Cook until fragrant, about 30 seconds. Stir in **stock concentrates, honey, and ¼ cup water** (½ cup for 4 servings). Simmer, scraping up any browned bits from bottom of pan, until reduced by half, 3-4 minutes. Add **1 TBSP butter** (2 TBSP for 4) and stir to melt. Season with **salt and pepper**. **TIP:** If glaze seems too thick, stir in a splash or two of water.



3 ROAST GREEN BEANS

Once **potatoes** have roasted 10 minutes, remove from oven and toss, keeping on one side of baking sheet. Add **green beans** to other side and toss with a drizzle of **oil** and a pinch of **salt and pepper**. Return to oven and roast until veggies are tender, 10-12 minutes.



6 FINISH AND SERVE

Let **pork** rest 2-3 minutes after removing from oven, then thinly slice. Divide pork, **green beans**, and **potatoes** between plates. Drizzle pork with **glaze** and serve.

TAKE TWO

Love this sweet glaze? Try it again on chicken breasts!

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