

INGREDIENTS

2 PERSON | 4 PERSON



Yukon Gold Potatoes*



1 Clove | 1 Clove



Green Beans

1 tsp | 1 tsp Dried Thyme



10 oz | 20 oz Pork Tenderloin



Chicken Stock Concentrates



2 tsp | 4 tsp Honey

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



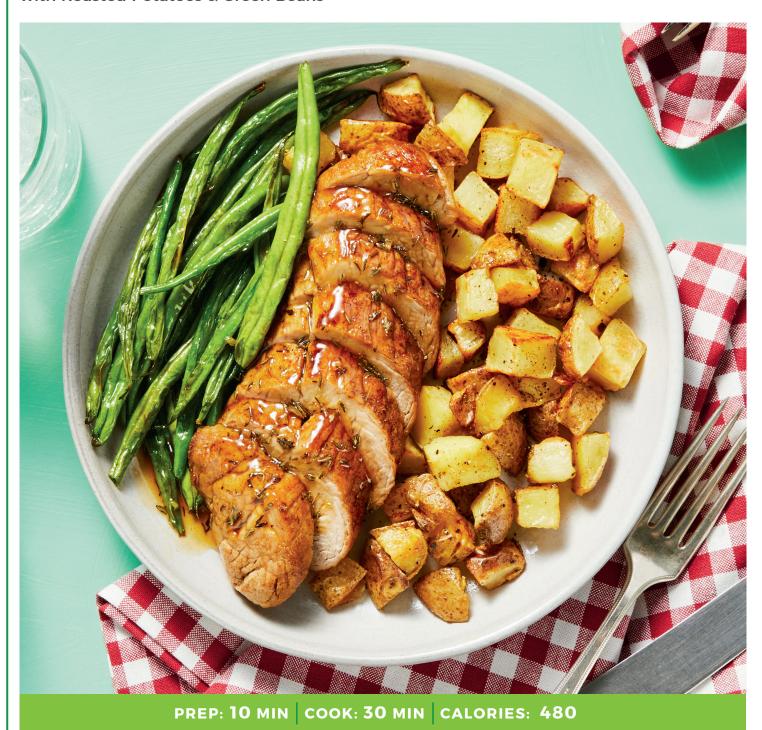
10 oz | 20 oz S Chicken Cutlets



Calories: 500

HONEY THYME PORK TENDERLOIN

with Roasted Potatoes & Green Beans





HELLO

ROASTED GREEN BEANS

One of our favorite ways to add depth of flavor to this classic green veg

WHISK-Y BUSINESS

Before heating the pan again in step 5, whisk together the stock concentrates, honey, and water in a measuring cup. This'll yield a glossier sauce (and save you the trouble of opening packets and measuring at the last minute).

BUST OUT

- 2 Baking sheets
- · Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

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*Pork is fully cooked when internal temperature reaches 145°. *Chicken is fully cooked when internal temperature



1 ROAST POTATOES

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



2 SEAR PORK & PREP

- Meanwhile, pat **pork*** dry with paper towels; season all over with salt and pepper.
- Heat a drizzle of oil in a large pan over medium-high heat. Add pork and cook, turning occasionally, until browned all over. 6-8 minutes (it'll finish cooking in step 4).
- While pork cooks, trim **green beans** if necessary. Peel and mince garlic.
- Skip searing (you'll cook the chicken in step 4).



3 ROAST GREEN BEANS

- Once **potatoes** have roasted 10 minutes, remove sheet from oven; carefully toss, keeping on one side.
- Toss green beans on empty side with a drizzle of oil and a pinch of salt and pepper.
- Return to middle rack until veggies are tender, 10-12 minutes more.



4 ROAST PORK

- Once **pork** is browned all over, transfer to a second baking sheet.
- Roast on top rack until pork is cooked through, 8-12 minutes.
- Pat chicken* dry with paper towels and season all over with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. Transfer to a cutting board to rest. 5 minutes.



5 MAKE SAUCE

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



- Let **pork** rest 2-3 minutes, then thinly slice crosswise.
- Divide pork, green beans, and **potatoes** between plates. Drizzle pork with sauce and serve.
- Thinly slice chicken crosswise.