



HONEY THYME PORK TENDERLOIN

with Roasted Potatoes & Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes*



6 oz | 12 oz
Green Beans



10 oz | 20 oz
Pork Tenderloin



1 Clove | 1 Clove
Garlic



1 tsp | 1 tsp
Dried Thyme



2 | 4
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
Chicken Cutlets

Calories: 500



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 480



HELLO FRESH

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 reaches 165°.



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.)



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.



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).



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 **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.
- 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.**



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.



6 FINISH & SERVE

- 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.

WK 14-18