HONEY THYME PORK TENDERLOIN

with Roasted Potatoes & Broccoli

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 560

HELLO FRESH

INGREDIENTS

2 PERSON | 4 PERSON

- **12 oz | 24 oz** Yukon Gold Potatoes*
- **12 oz | 24 oz** Pork Tenderloin
- **1 Clove | 1 Clove** Garlic
- **8 oz | 16 oz** Broccoli Florets
- **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.

HELLO

ROASTED BROCCOLI

Roasting is one of our favorite ways to add depth (and crispiness!) to this classic green veg.

10 YEARS

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WORTH THE WHISK

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

BUST OUT

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

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

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 a baking sheet with a **drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack, tossing halfway through, until lightly browned and tender, 20-25 minutes.

2 SEAR PORK & PREP

- While potatoes roast, pat **pork*** dry with paper towels; season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium heat. Add pork and sear, turning occasionally, until browned all over, 4-8 minutes.
- Meanwhile, peel and mince **half the garlic** (all for 4 servings).
- Once pork is browned, transfer to one side of a second baking sheet.

3 TOSS BROCCOLI

- Cut **broccoli florets** into bite-size pieces if necessary. Toss with a **drizzle of olive oil** and a **pinch of salt and pepper** on opposite side of baking sheet from **pork**.

4 ROAST PORK & BROCCOLI

- Transfer sheet with **pork** and **broccoli** to middle rack. Roast until pork is cooked through and broccoli is tender, 12-15 minutes.
- Once pork is done, transfer to a cutting board to rest. Thinly slice crosswise.

5 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for pork over medium heat. Add **minced garlic** and **thyme**; cook until fragrant, 30 seconds.
- Stir in **stock concentrates**, **honey**, and **¼ cup water** (⅓ cup for 4 servings). Simmer, scraping up any browned bits from bottom of pan, until sauce has reduced and thickened, 2-3 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.

6 SERVE

- Divide **pork**, **broccoli**, and **potatoes** between plates. Drizzle pork with **sauce** and serve.

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