



HONEY THYME PORK TENDERLOIN

with Roasted Potatoes & Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
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



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chicken Cutlets

Calories: 520



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 520



HELLO



ROASTED GREEN BEANS

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

WHISK-Y BUSINESS

For a glossier sauce, whisk together the stock concentrates, honey, and water before adding to the pan in step 5.

BUST OUT

- 2 Baking sheets • Paper towels (or 1 baking sheet) 
- Large pan sheet
- Aluminum foil 

- 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. Transfer to a cutting board.

 If using chicken, skip this step!



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.**

 Swap in **chicken*** for pork. Cook until browned and cooked through, 3-5 minutes per side. Transfer to a cutting board; tent with foil to keep warm.



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

- Thinly slice **pork** crosswise.
 - Divide pork, **green beans,** and **potatoes** between plates. Drizzle pork with **sauce** and serve.
-  Thinly slice **chicken** crosswise.