

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*





8 oz | 16 oz Broccoli Florets

Honey



Pork Tenderloin



1tsp | 1tsp Dried Thyme



Chicken Stock Concentrates



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER 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 S Chicken Cutlets



HONEY THYME PORK TENDERLOIN

with Roasted Potatoes & Broccoli



PREP: 10 MIN COOK: 30 MIN CALORIES: 530



HELLO

ROASTED BROCCOLI

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

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 the cooking is underway.

BUST OUT

- 2 Baking sheets
- Large pan
- Aluminum foil 🖨
- Paper towels
- 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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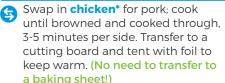
1 ROAST POTATOES

- 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 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**.
- Spread broccoli out across entire baking sheet.



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 1/4 cup water (1/3 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.



Thinly slice chicken crosswise.