



# HONEY THYME PORK FILET

with Roasted Potatoes & Broccoli

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



10 oz | 20 oz  
Pork Filet



1 Clove | 1 Clove  
Garlic



8 oz | 16 oz  
Broccoli



1 tsp | 1 tsp  
Dried Thyme



2 | 4  
Chicken Stock  
Concentrates



2 tsp | 4 tsp  
Honey



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  
Chicken Cutlets

Calories: 530



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 540



HELLO


### HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

### 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
- Paper towels • Aluminum foil 
- 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.




### 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.



### 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.
-  Swap in **chicken\*** for pork; cook until browned and cooked through, 3-5 minutes per side. Transfer to a cutting board and tent with foil to keep warm. **(No need to transfer to a baking sheet!)**




### 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 (½ 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.**




### 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.



### 6 SERVE

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

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

 \*Chicken is fully cooked when internal temperature reaches 165°.