



HALL OF FAME

HONEY-GLAZED PORK TENDERLOIN

with Roasted Potatoes and Broccoli



HELLO

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

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 550



Yukon Gold Potatoes



Garlic



Dried Thyme



Honey



Pork Tenderloin



Broccoli Florets



Chicken Stock Concentrates

START STRONG

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

BUST OUT

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

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Pork Tenderloin* **12 oz** | **24 oz**
- Garlic **2 Cloves** | **2 Cloves**
- Broccoli Florets **8 oz** | **16 oz**
- Dried Thyme **1 tsp** | **1 tsp**
- Chicken Stock Concentrates **2** | **4**
- Honey **2 tsp** | **4 tsp**

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

WINE CLUB

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1 ROAST POTATOES

Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry all 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 AND BROCCOLI

Transfer **pork** and **broccoli** to middle rack; roast until pork is cooked through and broccoli is tender, 10-12 minutes for pork and 12-15 minutes for broccoli. Once pork is done, transfer to a cutting board to rest while broccoli finishes. Thinly slice pork crosswise.



2 SEAR PORK AND 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 heat. Add pork and sear, turning occasionally, until browned all over, 4-8 minutes. While pork cooks, mince **1 clove garlic** (2 cloves for 4 servings). Once browned, transfer pork to one side of a second baking sheet.



5 MAKE GLAZE

Heat a drizzle of **oil** in pan used for pork over medium heat. Add **garlic** and **thyme**; cook until fragrant, 20-30 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 glaze seems too thick, stir in a splash or two of water.



3 TOSS BROCCOLI

Toss **broccoli** with a drizzle of **olive oil** and a pinch of **salt** and **pepper** on opposite side of baking sheet from **pork**.



6 SERVE

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

MAKE IT ZING

Have a lemon on hand? Add a squeeze of lemon juice over your finished dish for a bright bite.

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