



# HONEY-THYME PORK TENDERLOIN

with Roasted Potatoes and Broccoli



## HELLO

### ROASTED BROCCOLI

One of our favorite ways to add depth and crispiness to this classic green veg.

**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 sauce (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

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 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

Place **pork** and **broccoli** on 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 half the **garlic** (use all for 4 servings). Once browned, transfer pork to one side of a second 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, 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 sauce 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 **sauce** and serve.

## MAKE IT ZING

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

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