



HALL OF FAME

HONEY-GLAZED PORK TENDERLOIN

with Sweet Potatoes and Green Beans



HELLO HALL OF FAME

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: 590**



Sweet Potatoes



Garlic



Green Beans



Honey



Pork Tenderloin



Thyme



Chicken Demi-Glaze
(Contains: Milk)

START STRONG

What makes this recipe worthy of the HelloFresh Hall of Fame? According to our customers, it's how the sweet potatoes add major flavor. In a hurry? Skip peeling them, but give them a good scrub.

BUST OUT

- Peeler
- 2 Baking sheets
- Medium pan
- Paper towel
- Oil (4 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|----------------------|--------------------|
| • Sweet Potatoes | 12 oz 24 oz |
| • Pork Tenderloin | 12 oz 24 oz |
| • Garlic | 1 Clove 2 Cloves |
| • Thyme | ¼ oz ½ oz |
| • Green Beans | 6 oz 12 oz |
| • Chicken Demi-Glace | 1 2 |
| • Honey | ½ oz 1 oz |

HELLO WINE



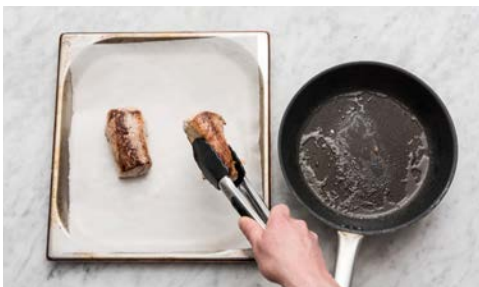
PAIR WITH
La Colline Sacrée
Pays d'Oc Viognier, 2016

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1 PREHEAT OVEN AND ROAST SWEET POTATOES

Wash and dry all produce. Preheat oven to 425 degrees. Peel **sweet potatoes**, then dice into ½-inch cubes. Toss with a drizzle of **oil** and a pinch of **salt** and **pepper** on one half of a baking sheet. Roast in oven until tender and lightly browned, 20-25 minutes total (we'll add more to the sheet after 10 minutes).



4 ROAST PORK

Once **pork** is browned, transfer to another baking sheet. Roast in oven until cooked to desired doneness, 8-12 minutes.



2 SEAR PORK AND PREP

Heat a drizzle of **oil** in a medium pan over medium-high heat. Pat **pork** dry with a paper towel. Season all over with **salt** and **pepper**. Sear in pan, turning occasionally, until browned all over, 6-8 minutes. Meanwhile, mince **1 clove garlic** (we sent more). Strip 2 tsp **thyme** leaves from stems. **TIP:** Short on time for thyme? Skip stripping it.



5 MAKE GLAZE

Heat a drizzle of **oil** in same pan over medium heat. Add **garlic** and **thyme**. (**TIP:** If you didn't strip the thyme, add the whole sprigs to the pan, but remove before serving.) Cook until fragrant, about 30 seconds. Stir in **demi-glace**, ½ cup **water**, and **honey**. Scrape up any browned bits from bottom of pan. Simmer until reduced by half, 3-4 minutes. Add **1 TBSP butter** and stir to melt. Season with **salt** and **pepper**.



3 ROAST GREEN BEANS

After **sweet potatoes** have roasted 10 minutes, remove from oven and toss, keeping cubes toward one side of sheet. Add **green beans** to other side and toss with a drizzle of **oil** and a pinch of **salt** and **pepper**. Return sheet to oven and roast until green beans are lightly crisped, 10-15 minutes.



6 FINISH AND SERVE

Let **pork** rest 2-3 minutes after removing from oven, then thinly slice. Divide **green beans** and **sweet potatoes** between plates, then top with pork. Drizzle with **glaze** and serve.

HOME RUN!

A classic dish like this is a guaranteed hit.

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