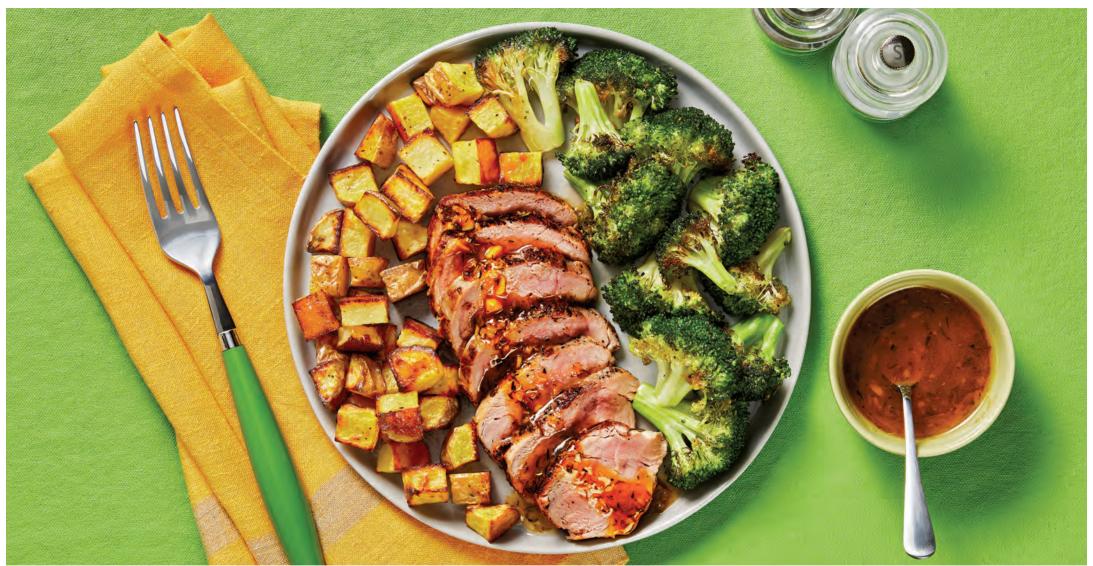


# **HONEY THYME PORK TENDERLOIN**

with Roasted Potatoes & Broccoli



## HELLO -

## **ROASTED BROCCOLI**

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



PREP: 10 MIN TOTAL: 30 MIN CALORIES: 590



Yukon Gold Potatoes

Pork Tenderloin





Dried Thyme





Broccoli Florets

Chicken Stock Concentrates

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### **START STRONG**

Before heating the pan again in step 5, whisk together stock concentrates, honey, and water directly in a liquid measuring cup. This'll 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

· Dried Thyme

- 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 1 Clove 1 Clove

Broccoli Florets
 8 oz | 16 oz

1tsp | 1tsp

Chicken Stock Concentrates
 2

• Honey 2 tsp | 4 tsp





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.



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 GARLIC 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, peel and mince half the garlic (mince all for 4 servings). Once browned, transfer pork to one side of a second baking sheet.



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 (⅓ 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.





TOSS BROCCOLI
Cut broccoli florets 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.



**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 over your finished dish for a citrusy hit. . 25 NJ-14

<sup>\*</sup> Pork is fully cooked when internal temperature reaches 145 degrees.