



HALL OF FAME

# ROASTED PORK TENDERLOIN

with Lemony Potatoes and Zucchini



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: 530



Yukon Gold Potatoes



Garlic



Zucchini



Pork Tenderloin



Red Onion



Lemon



Cilantro



Chicken Demi-Glace  
(Contains: Milk)

## START STRONG

Don't forget to turn the pork periodically as it sears in the pan. You want to brown it on all sides, which will ensure that the meat cooks evenly and is perfectly delicious throughout.

## BUST OUT

- 2 Baking sheets
- Paper towels
- Large pan
- Olive oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Red Onion 1 | 2
- Garlic 2 Cloves | 2 Cloves
- Lemon 1 | 1
- Zucchini 1 | 2
- Cilantro ¼ oz | ¼ oz
- Pork Tenderloin 12 oz | 24 oz
- Chicken Demi-Glace 1 | 2

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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## 1 ROAST POTATOES

Adjust rack to upper position and preheat oven to 450 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch cubes. Toss on a baking sheet with a drizzle of **olive oil** and a pinch of **salt and pepper**. Roast, tossing halfway through, until tender and crisped, about 25 minutes.



## 4 ROAST PORK AND VEGGIES

Transfer **pork** to baking sheet with **onion** and **zucchini**. Roast until veggies are tender and pork is cooked to desired doneness, 12-15 minutes. Let pork rest 5 minutes after removing from oven. **TIP:** If veggies finish cooking first, remove from sheet and return pork to oven.



## 2 PREP

Halve, peel, and dice **onion** into ½-inch pieces. Mince or grate **garlic**. Halve **lemon**. Halve **zucchini** lengthwise, then cut crosswise into ½-inch-thick half-moons. Roughly chop **cilantro**. Toss onion and zucchini on another baking sheet with a drizzle of **olive oil** and a pinch of **salt and pepper**.



## 5 MAKE PAN SAUCE

Meanwhile, melt **1 TBSP butter** in pan used for pork over medium heat. Add **garlic** and cook until fragrant, 1-2 minutes. Stir in **demi-glace** and ½ **cup water**, scraping up any browned bits from bottom of pan. Simmer until slightly reduced, 3-4 minutes. Turn off heat. Season with **pepper** and a squeeze of **lemon**.



## 3 COOK PORK

Pat **pork** dry with paper towels; season all over with **salt and pepper**. Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add pork and cook, turning occasionally, until browned all over, about 10 minutes total.



## 6 PLATE AND SERVE

Slice **pork**. Divide **potatoes, onion,** and **zucchini** between plates. Season with **salt and pepper**. Squeeze a bit of **lemon juice** over (to taste). Top with pork. Drizzle with **pan sauce** and garnish with **cilantro**.

## SOUR POWER!

Just add lemon to take dinner above and beyond.

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