



ROASTED PORK TENDERLOIN

with Lemony Potatoes and Zucchini



HELLO

LEMONY POTATOES

A squeeze of citrus instantly perks up roasted potatoes.



Yukon Gold Potatoes



Garlic



Zucchini



Pork Tenderloin



Red Onions



Lemon



Cilantro



Chicken Demi-Glace
(Contains: Milk)

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 570

START STRONG

Roasting zucchini gives it a crispy texture that even kids will love. Take it out of the oven only after it's browned at the edges and make sure to drizzle it generously with sauce.

BUST OUT

- 2 Baking sheets
- Large pan
- Olive oil (2 TBSP)
- Butter (2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

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

HELLO WINE



PAIR WITH
Chateau Bonheur Vin Blanc, NV

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1 PREHEAT OVEN AND ROAST POTATOES

Wash and dry all produce. Preheat oven to 450 degrees. Cut **potatoes** into ½-inch cubes. Toss on a baking sheet with a large drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until lightly browned and crisp, 20-25 minutes.



4 ROAST PORK AND VEGGIES

Transfer **pork** to baking sheet with onions and zucchini. Roast in oven until pork is cooked to desired doneness, 12-15 minutes. Once done, transfer pork to a plate and let rest 5 minutes. **TIP:** If veggies finish cooking first, remove from sheet and return pork to oven.



2 PREP

Halve and peel **onions**, then cut into ½-inch pieces. Mince or grate **garlic**. Halve **lemon**. Halve **zucchini** lengthwise, then cut into ½-inch-thick semicircles. Roughly chop **cilantro**. Toss onions and zucchini on another baking sheet with a large drizzle of **olive oil** and a pinch of **salt** and **pepper**. Set aside.



5 MAKE PAN SAUCE

Meanwhile, add **garlic** and **2 TBSP butter** to pan used for pork over medium heat. Once butter is melted and garlic is fragrant, 1-2 minutes later, stir in **demi-glace** and **1 cup water**. Scrape up any browned bits from bottom of pan. Simmer until slightly reduced, 3-4 minutes. Remove pan from heat. Season with **pepper** and a squeeze of **lemon**.



3 COOK PORK

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Season **pork** all over with **salt** and **pepper**. Add to pan and cook, turning occasionally, until browned all over, 8-10 minutes.



6 FINISH AND SERVE

Divide **potatoes, onions,** and **zucchini** between plates. Season with **salt** and **pepper**. Squeeze over a bit of **lemon** (to taste). Slice **pork**, then arrange on top of potatoes and veggies. Drizzle with **pan sauce** and garnish with **cilantro**.

FRESH TALK

If the parents and kids could switch places for a day, what would everyone do?

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