



ROASTED PORK TENDERLOIN

with Lemony Potatoes and Zucchini



HELLO LEMONY POTATOES

A squeeze of citrus instantly perks up roasted potatoes.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 550**



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 it to brown on all sides so that the meat cooks evenly.

BUST OUT

- 2 Baking sheets
- 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 |

HELLO WINE



PAIR WITH
Barquette Monterey County
Chardonnay, 2015

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



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 drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until lightly browned and crisp, about 25 minutes.



4 ROAST PORK AND VEGGIES

Transfer **pork** to baking sheet with **onion** and **zucchini**. Roast in oven until 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 chop **onion** into ½-inch pieces. Mince or grate **garlic**. Cut **lemon** in half. Halve **zucchini** lengthwise, then slice 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**. **TIP:** Short on sheets? Get a set at [HelloFresh.com/Shop](https://www.hellofresh.com/shop)



5 MAKE PAN SAUCE

Meanwhile, add **garlic** and **1 TBSP butter** to same pan over medium heat. Cook until butter is melted and garlic is fragrant, 1-2 minutes. Stir in **demi-glace** and ½ **cup water**. Scrape up any browned bits from bottom. Simmer until slightly reduced, 3-4 minutes. Remove pan from heat. Season with **pepper** and a squeeze of **lemon**.



3 COOK PORK

Heat a 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, until browned all over, about 10 minutes total.



6 PLATE AND SERVE

Divide **potatoes**, **onion**, and **zucchini** between plates. Season with **salt** and **pepper**. Drizzle with a squeeze or two of **lemon**. Slice **pork**, then arrange on top of potatoes and veggies. Drizzle with **pan sauce** and garnish with **cilantro**.

SOUR POWER!

Isn't it amazing how a few squeezes of lemon instantly brightens up a dish?

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