



HERBY BALSAMIC PORK TENDERLOIN

with Roasted Broccoli & Garlic Bread

INGREDIENTS

2 PERSON | 4 PERSON



1 TBSP | 2 TBSP
Italian Seasoning



5 tsp | 10 tsp
Balsamic Glaze



2 | 4
Oven-Ready
Aluminum Trays



12 oz | 24 oz
Pork Tenderloin



8 oz | 16 oz
Broccoli Florets



1 tsp | 1 tsp
Chili Flakes



1 | 2
Demi-Baguette
Contains: Soy, Wheat



1 tsp | 2 tsp
Garlic Powder

HELLO

OVEN-READY PORK TENDERLOIN

Just assemble in our aluminum trays and pop in the oven—no need to dirty multiple dishes!



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 600



BUTTER BELIEVE IT

In step 3, we instruct you to brush the cut sides of the baguette with garlic butter. We prefer to use a basting brush for the job, but if you don't have one, simply drizzle the butter and use the back of a spoon to evenly spread it around.

BUST OUT

- Paper towels
- Aluminum foil
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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* Pork is fully cooked when internal temperature reaches 145°.



1 ROAST PORK

- Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry produce.**
- Pat **pork*** dry with paper towels and season all over with **Italian Seasoning, salt,** and **pepper.** Place in **1 aluminum tray.**
- Roast on top rack for 10 minutes (you'll roast the broccoli then).
- **4 SERVINGS: Divide pork between 2 trays.**



3 MAKE GARLIC BREAD

- Meanwhile, halve **baguette.** Toast in oven until golden, 3-5 minutes.
- While bread toasts, place **2 TBSP butter** in a small microwave-safe bowl; microwave until melted, 30 seconds. Stir in **garlic powder** and a pinch of **salt** and **pepper.** Add a pinch of **chili flakes** if desired.
- Brush **garlic butter** onto cut sides of toasted baguette, then halve on a diagonal.
- **4 SERVINGS: Use 4 TBSP butter.**



2 ROAST BROCCOLI

- While pork roasts, cut **broccoli florets** into bite-size pieces, if necessary. Add to remaining **tray.** Toss with **1 TBSP water** and a large drizzle of **olive oil;** season with **salt, pepper,** and a pinch of **chili flakes** if desired. Cover tray with foil.
- Once pork has roasted 10 minutes, add broccoli to middle rack; roast until broccoli is tender and **pork** is cooked through, 15-18 minutes more.
- **4 SERVINGS: Divide broccoli between remaining trays; add 1 TBSP water to each tray.**
- **TIP: If you like your broccoli a little browned and crispy at the edges, remove foil from tray for the last 2-3 minutes of roasting.**



4 FINISH & SERVE

- Slice **pork** crosswise.
- Divide pork, **broccoli,** and **garlic bread** between plates. Drizzle pork with as much **balsamic glaze** as you like and serve.