



HONEY-GLAZED PORK TENDERLOIN

with Roasted Sweet Potatoes and Green Beans



HELLO

ROASTED GREEN BEANS

One of our favorite ways to add depth and crispiness to this classic green veg

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



Sweet Potatoes



Garlic



Green Beans



Honey



Pork Tenderloin



Dried Thyme



Chicken Stock Concentrates

START STRONG

Before heating the pan again in step 5, whisk together stock concentrates, honey, and water directly in a measuring cup. This'll yield a glossier glaze (and save you the trouble of opening packets and measuring when you already have ingredients on the stove).

BUST OUT

- Peeler
- 2 Baking sheets
- Paper towels
- Medium pan
- Vegetable oil (4 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Sweet Potatoes 2 | 4
- Pork Tenderloin* 12 oz | 24 oz
- Garlic 1 Clove | 2 Cloves
- Green Beans 6 oz | 12 oz
- Dried Thyme 1 tsp | 1 tsp
- Chicken Stock Concentrates 2 | 4
- Honey 1 TBSP | 2 TBSP

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

WINE CLUB

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1 ROAST SWEET POTATOES

Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.** Peel and dice **sweet potatoes** into ½-inch cubes. (If you're in a hurry, skip the peeling.) Toss with a drizzle of **oil, salt, and pepper** on one half of a baking sheet. Roast until lightly browned and tender, 20-25 minutes total (we'll add more to the sheet after 10 minutes).



4 ROAST PORK

Once **pork** is browned, transfer to a second baking sheet. Roast to desired doneness, 8-12 minutes.



2 SEAR PORK AND PREP

Meanwhile, pat **pork** dry with paper towels; season all over with **salt and pepper**. Heat a drizzle of **oil** in a medium pan over medium-high heat. Add pork and cook, turning occasionally, until browned all over, 6-8 minutes. While pork cooks, mince **1 clove garlic** (2 cloves for 4 servings).



5 MAKE GLAZE

Heat a drizzle of **oil** in pan used for pork over medium heat. Add **garlic** and **thyme**. Cook until fragrant, about 30 seconds. Stir in **stock concentrates, honey, and ¼ cup water** (½ cup for 4 servings). Simmer, scraping up any browned bits from bottom of pan, until reduced by half, 3-4 minutes. Add **1 TBSP butter** (2 TBSP for 4 servings) and stir to melt. Season with **salt and pepper**. **TIP:** If glaze seems stiff, stir in a splash or two of water.



3 ROAST GREEN BEANS

Once **sweet potatoes** have roasted 10 minutes, remove from oven and toss, keeping toward one side of sheet. Add **green beans** to other side and toss with a drizzle of **oil** and a pinch of **salt and pepper**. Return sheet to oven and roast until both veggies are tender, 10-15 minutes.



6 FINISH AND SERVE

Let **pork** rest 2-3 minutes after removing from oven, then thinly slice. Divide pork, **green beans**, and **sweet potatoes** between plates. Drizzle pork with **glaze** and serve.

HOME RUN!

Try this glaze on pork chops or chicken breasts.

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