



# MUSTARD APRICOT PORK TENDERLOIN

with Parmesan Potatoes & Roasted Green Beans

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Pork Tenderloin



2 TBSP | 4 TBSP  
Apricot Jam



4 tsp | 8 tsp  
Dijon Mustard



1 TBSP | 2 TBSP  
Fry Seasoning



1 | 2  
Chicken Stock Concentrate



¼ Cup | ½ Cup  
Parmesan Cheese  
Contains: Milk



12 oz | 24 oz  
Yukon Gold Potatoes\*



6 oz | 12 oz  
Green Beans

\*The ingredient you received may be a different color.

## HELLO

### MUSTARD APRICOT SAUCE

A sweet, tangy, and savory elixir for draping atop juicy pork tenderloin



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 740



# HELLO FRESH

## GIVE IT A REST

Make sure to let the pork stand at least 5 minutes after it's done roasting. That extra time before slicing gives the juices a chance to settle and redistribute, keeping the meat nice and moist.

## BUST OUT

- Paper towels
- 2 Baking sheets
- Large bowl
- Medium pan
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (10 tsp | 16 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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## 1 PREP

- Adjust racks to middle and top positions and preheat oven to 450 degrees. **Wash and dry all produce.**
- Slice **potatoes** into ¼-inch-thick rounds.
- Pat **pork\*** dry with paper towels and season all over with **half the Fry Seasoning** (you'll use the rest in the next step), **salt**, and **pepper**.



## 2 ROAST POTATO CLUSTERS

- **Lightly oil** a baking sheet.
- In a large bowl, combine **potatoes**, **2 TBSP oil** (¼ cup for 4 servings), **remaining Fry Seasoning**, and a **couple big pinches of salt and pepper**; toss until potatoes are completely coated. Arrange potatoes on prepared sheet in clusters (about 6 slightly overlapping slices each).
- Roast on middle rack for 10 minutes.



## 3 SEASON BEANS & SEAR PORK

- Meanwhile, toss **green beans** on a second baking sheet with a **drizzle of oil**, **salt**, and **pepper**; push to one side.
- Heat a **large drizzle of oil** in a medium pan over medium-high heat (**use a large pan for 4 servings**). Add **pork** and sear, turning occasionally, until browned all over, 4-8 minutes.
- Turn off heat. Transfer pork to empty side of sheet with green beans.



## 4 ROAST GREEN BEANS & PORK

- Once **potatoes** have roasted 10 minutes, remove sheet from oven. Sprinkle each cluster with **Parmesan**. Return to middle rack.
- Place sheet with **green beans** and **pork** on top rack.
- Roast until cheese is lightly browned, potatoes and green beans are tender, and pork is cooked through, 10-12 minutes.



## 5 MAKE SAUCE

- Meanwhile, wipe out pan used for pork and return to medium-high heat. Once hot, pour in ¼ cup **water** (⅓ cup for 4 servings), **jam**, **mustard**, and **stock concentrate**; whisk to combine. Bring to a simmer and cook until thoroughly combined and thickened, 2-4 minutes.
- Turn off heat. Stir in **1 TBSP butter** (2 TBSP for 4) until melted. Season with **salt** and **pepper**.



## 6 FINISH & SERVE

- Let **pork** rest 5 minutes after roasting, then slice crosswise.
- Divide **pork**, **Parmesan potatoes**, and **green beans** between plates. Spoon **mustard apricot sauce** over pork and serve.

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