



HALL OF FAME

ROASTED PORK TENDERLOIN

with Lemony Potatoes and Bell Pepper



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 530**



Yukon Gold Potatoes



Garlic



Bell Pepper*



Pork Tenderloin



Red Onion



Lemon



Cilantro



Chicken Demi-Glace
(Contains: Milk)

* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

Don't forget to turn the pork periodically as it sears in the pan. You want to brown it on all sides, which will ensure that the meat cooks evenly and is perfectly delicious throughout.

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 |
| • Bell Pepper | 1 2 |
| • Cilantro | ¼ oz ¼ oz |
| • Pork Tenderloin | 12 oz 24 oz |
| • Chicken Demi-Glace | 1 2 |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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

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1 ROAST POTATOES

Wash and dry all produce. Adjust rack to upper position and 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 tender and crisped, about 25 minutes, tossing halfway through.



4 ROAST PORK AND VEGGIES

Transfer **pork** to baking sheet with **onion** and **bell pepper**. Roast in oven until veggies are tender and 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.



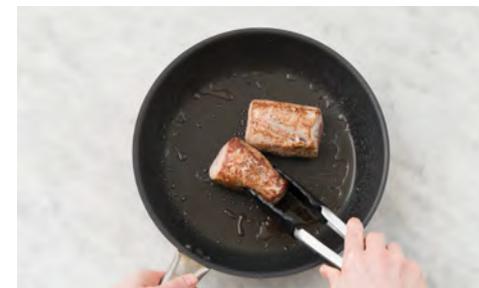
2 PREP

Halve and peel **onion**, then chop into ½-inch pieces. Mince or grate **garlic**. Halve **lemon**. Core and seed **bell pepper**, then cut into ½-inch squares. Roughly chop **cilantro**. Toss onion and bell pepper on another baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Set aside.



5 MAKE PAN SAUCE

Meanwhile, lower heat under pan used for pork to medium and add **garlic** and **1 TBSP butter**. Once butter is melted and garlic is fragrant, 1-2 minutes later, stir in **demi-glace** and ½ **cup water**, scraping 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 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, about 10 minutes total.



6 PLATE AND SERVE

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

SOUR POWER!

Just add lemon to take dinner above and beyond.

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