



WINNING PORK MEDALLIONS

with Potatoes, Brussels Sprouts, and Tarragon Cream Sauce



HELLO

TARRAGON CREAM SAUCE

So herby and rich, you'll want to drizzle it over everything

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 510



Yukon Gold Potatoes



Tarragon



Brussels Sprouts



Pork Tenderloin



Chicken Stock Concentrate



Sour Cream
(Contains: Milk)

START STRONG

If any browned bits collect on the bottom of the pan while cooking the pork, scrape them up after adding the water in step 5—they'll add delicious flavor to the sauce.

BUST OUT

- Baking sheet
- Large pan
- Aluminum foil
- Olive oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Tarragon ¼ oz | ½ oz
- Brussels Sprouts 8 oz | 16 oz
- Pork Tenderloin 12 oz | 24 oz
- Chicken Stock Concentrate 1 | 2
- Sour Cream 4 TBSP | 8 TBSP

HELLO WINE

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1 ROAST POTATOES

Wash and dry all produce. Preheat oven to 450 degrees. Cut **potatoes** into ½-inch cubes. Toss with a drizzle of **olive oil** and a pinch of **salt** and **pepper** on a baking sheet. Roast in oven until browned, 20-25 minutes, tossing halfway through.



4 COOK PORK

Heat another drizzle of **olive oil** in same pan over medium-high heat. Add **pork** and cook to desired doneness, 2-4 minutes per side. Remove from pan and set aside.



2 PREP

Pick leaves from **tarragon**, then finely chop. Trim **Brussels sprouts**, then halve lengthwise through stems. Slice crosswise into shreds. Cut **pork tenderloin** into 1-inch thick pieces, creating round medallions. Season all over with **salt** and **pepper**.



5 MAKE SAUCE

Add **stock concentrate**, **tarragon**, and ½ **cup water** to pan. Simmer until slightly reduced, 2-3 minutes. Remove from heat and stir in **sour cream**. Season with **salt** and **pepper**.



3 COOK BRUSSELS SPROUTS

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **Brussels sprouts** and cook, tossing frequently, until softened, about 4 minutes. Remove from pan and set aside. **TIP:** Cover sprouts with aluminum foil to keep them warm.



6 PLATE AND SERVE

Divide **potatoes** and **Brussels sprouts** between plates. Top with **pork medallions**. Drizzle **sauce** over everything and serve.

TRIUMPH!

Classic pork and potatoes guarantees dinnertime success.

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