



Garlic-Herb Pork Tenderloin

with Roasted Potatoes & Gravy



30-40min



2 Servings

We've taken a delectable pork tenderloin and slathered it in a flavorful garlic-herb paste. The meat and veggies roast at the same time, leaving plenty of time to whip up a savory gravy. Bonus: no peeling required in this dish, cutting down on the prep!

What we send

- 2 (½ lb) russet potatoes
- 2 carrots
- garlic
- ¼ oz fresh chives
- 1 pkt chicken broth concentrate
- 1 pkt Dijon mustard ¹⁷
- 10 oz pkg pork tenderloin

What you need

- apple cider vinegar (or white wine vinegar)
- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹

Tools

- microplane or grater
- rimmed baking sheet
- small saucepan

Allergens

Wheat (1), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 27g, Carbs 58g, Proteins 44g



1. Prep ingredients

Preheat oven to 450°F with a rack in the top position. Scrub **potatoes** and **carrots**, then cut lengthwise into ½-inch thick wedges. Finely grate **½ teaspoon garlic**. Finely chop **chives**. In a liquid measuring cup, combine **chicken broth concentrate**, **¾ cup water**, and **1½ teaspoons vinegar**.



4. Roast pork & vegetables

Roast **pork** and **vegetables** on top oven rack until pork is firm to the touch and reaches 145°F internally, 20-25 minutes. Transfer pork to a cutting board and let rest for 5-10 minutes. Keep vegetables on baking sheet.



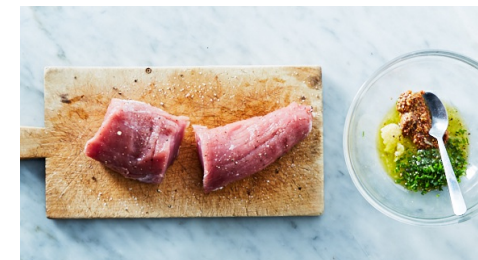
2. Season vegetables

On a rimmed baking sheet, toss **carrots** and **potatoes** with **1 tablespoon oil** and season with **salt** and **pepper**.



5. Make gravy

Heat **1 tablespoon oil** in a small saucepan over medium. Add **1 tablespoon flour** and cook, stirring, until flour is golden, 1-2 minutes. Slowly whisk in **prepared chicken broth**; bring to a simmer. Cook, stirring occasionally, until **gravy** is thick enough to coat the back of a spoon, about 5 minutes. Stir in **remaining Dijon mustard**; season to taste with **salt** and **pepper**.



3. Make garlic-herb paste

In a small bowl, combine **grated garlic**, **half of the chopped chives**, **1 tablespoon oil**, and **1 teaspoon Dijon mustard**; season with **salt** and **pepper**. Pat **pork** dry and season all over with **salt** and **pepper**. Spread **herb paste** over the top of each piece of pork. Place pork on baking sheet with **vegetables**.



6. Broil vegetables & serve

Switch oven to broil. Broil **vegetables** on top oven rack until tender and charred in spots, 2-5 minutes (watch closely as broilers vary). Slice **pork** and stir **any resting juices** into **gravy**. Serve **pork** with **vegetables** alongside and **gravy** for drizzling over. Garnish with **remaining chives**. Enjoy!