



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 cook together in the oven, so the potatoes and carrots sop up some of the delicious pan drippings. Once in the oven, you have time to quickly whip up the gravy, flavored with whole grain mustard and cider vinegar. Bonus: no peeling required in this dish, cutting down on prep! Cook, r...

What we send

- whole grain mustard ¹⁷
- russet potatoes
- fresh chive
- garlic
- pork tenderloin
- chicken broth concentrate
- carrots

What you need

- all-purpose flour ¹
- apple cider vinegar
- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- rimmed baking sheet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 553kcal, Fat 23g, Carbs 43g, Proteins 32g



1. Prep ingredients

Preheat oven to 450°F with rack 6 inches from the heat source. Scrub **potato** and **carrots**, then cut lengthwise into ½-inch wedges (no need to peel). Peel and grate ½ **teaspoon garlic**. Finely chop **chives**. Measure ¾ **cup water** in a liquid measuring cup, add **chicken broth concentrate**, and 1½ **teaspoons vinegar**.



4. Roast pork & vegetables

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



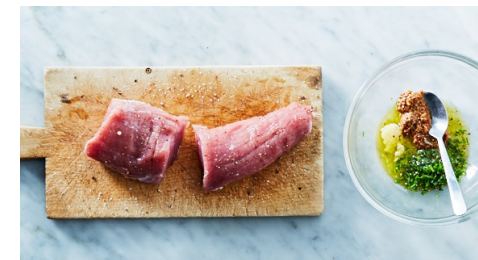
2. Season vegetables

On a rimmed baking sheet, toss **carrots** and **potatoes** with 1 **tablespoon oil**, ½ **teaspoon salt**, and a **few grinds of pepper**.



5. Make gravy

Meanwhile, in a small saucepan heat 1 **tablespoon oil** over medium. Add 1 **tablespoon flour** and cook until flour is golden, 1-2 minutes. Slowly whisk in **prepared chicken broth**; bring to a simmer. Cook, stirring occasionally, until **gravy** is thickened, about 5 minutes. Stir in 1½ **teaspoons mustard** (save rest for own use), and season to taste with **salt** and **pepper**.



3. Make garlic-herb paste

In a small bowl, combine **grated garlic**, ½ **of the chopped chives**, 1 **tablespoon of the mustard**, and 1 **tablespoon oil**; season to taste with **salt** and **pepper**. Pat **pork tenderloin** dry and season all over with ¼ **teaspoon salt** and a **few grinds of pepper**. Place pork on baking sheet with the **vegetables** and spread **herb paste** all over the top of the pork.



6. Broil vegetables

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