

DINNERLY



Pepper-Crusted Pork Tenderloin with Mashed Potatoes, Peas & Gravy



30-40min



2 Servings

We know you think you're seeing things—but it's true, your mind is not playing tricks. Tender pepper crusted pork tenderloin with creamy mashed potatoes, peas, and smothered in shallot gravy is pretty much the most perfect roast dinner we can imagine. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- 1 shallot
- 5 oz peas
- 10 oz pkg pork tenderloin
- 1 pkt turkey broth concentrate

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour¹
- butter²

TOOLS

- medium saucepan
- medium ovenproof skillet
- potato masher or fork

ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 680kcal, Fat 33g, Carbs 60g, Protein 38g



1. Boil potatoes

Preheat oven to 450°F with a rack in the upper third.

Peel **potatoes**; cut into 1-inch pieces. Add to a medium saucepan with **2 teaspoons salt** and enough **water** to cover by 1 inch. Cover; bring to a boil over high heat. Uncover; cook until easily pierced with a fork, 10–12 minutes. Reserve **3 tablespoons cooking water**. Drain; return potatoes to saucepan off heat. Cover to keep warm.



4. Make gravy

In a small bowl, stir together $\frac{2}{3}$ **cup water**, **broth concentrate**, and **2 teaspoons flour**.

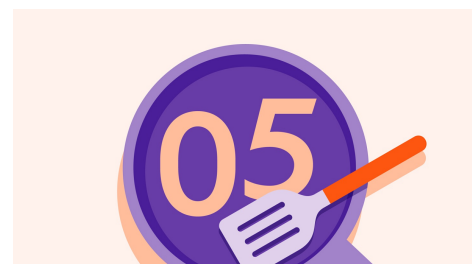
Return skillet to medium-high heat. Add **remaining shallots** and **1 teaspoon oil**; cook until lightly browned, 2 minutes. Add **broth mixture**. Bring to a simmer and cook, scraping up any browned bits from bottom of skillet, until **gravy** is slightly thickened and reduced to $\frac{1}{2}$ cup, 2–3 minutes.



2. Sauté peas

Halve and thinly slice **shallot**.

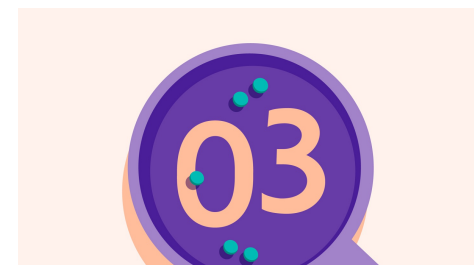
Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add half of the shallots and cook until lightly browned, 1–2 minutes. Add **peas** and **a pinch each of salt and pepper**. Cook until tender, 2–3 minutes. Transfer to a bowl and cover to keep warm. Wipe out skillet, if necessary.



5. Mash potatoes & serve

Return **potatoes** to medium heat. Add **reserved cooking water** and **2 tablespoons butter**. Using a potato masher or fork, mash well to combine. Season to taste with **salt** and **pepper**. Thinly slice **pork**.

Serve **pork** with **gravy** spooned over top and with **mashed potatoes** and **peas** alongside. Enjoy!



3. Cook pork

Pat **pork** dry and season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in same skillet over medium-high. Add pork and cook until golden brown, about 2 minutes per side. Roast pork on upper oven rack until firm to the touch and 145°F internally, 5–7 minutes. Transfer to a cutting board to rest.



6. Take it to the next level

Grow those muscles with a spinach side salad!