

DINNERLY



Easter Big Batch Glazed Pork Tenderloin with Parmesan Mash & Asparagus



30-40min



2 Servings

Is that spring we smell in the air? Oh wait, it's the smell of juicy, roasted pork tenderloin with a caramelized brown sugar glaze. They're so easy to get mixed up! Two sides of creamy Parmesan mashed potatoes and tender roasted asparagus make this an Easter meal worth celebrating. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 2 oz dark brown sugar
- ¼ oz granulated garlic
- ¼ oz Chinese five spice
- 1 lb asparagus
- ¾ oz Parmesan ⁷
- 4 russet potatoes
- 2 (10 oz) pkgs pork tenderloin
- 2 pkts Dijon mustard ¹⁷

WHAT YOU NEED

- kosher salt & ground pepper
- 4 Tbsp butter ⁷
- olive oil

TOOLS

- microplane or grater
- large saucepan
- 2 rimmed baking sheets

COOKING TIP

Replace the reserved cooking water in step 2 with milk for a creamier mash!

ALLERGENS

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 570kcal, Fat 19g, Carbs 55g, Protein 45g

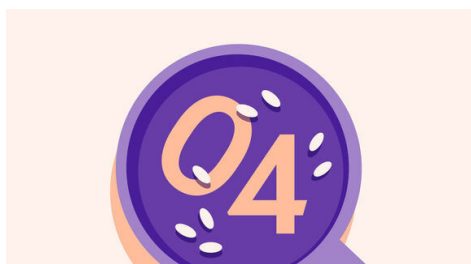


1. Prep ingredients

Preheat oven to 425°F with racks in the upper and lower thirds.

In a small bowl, stir to combine **3 tablespoons brown sugar**, **½ teaspoon granulated garlic**, and **¼ teaspoon Chinese five spice**.

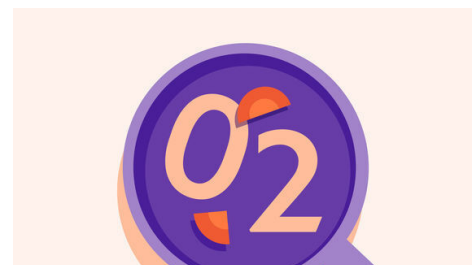
Trim tough ends from **asparagus**. Finely grate **Parmesan**.



4. Roast pork

Pat **pork** dry; season with **salt** and **pepper**. Lightly drizzle a 2nd rimmed baking sheet with **oil**. Add pork; brush tops with **mustard**. Sprinkle with **brown sugar mixture**; lightly press to adhere.

Roast on upper oven rack until pork reaches 145°F internally, 15–20 minutes. Switch oven to broil; cook until golden brown and bubbling, 2–3 minutes (watch closely as broilers vary).



2. Cook potatoes

Peel **potatoes**, then cut into 1-inch pieces. Place in a large saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Uncover and cook until easily pierced with a fork, about 10 minutes.

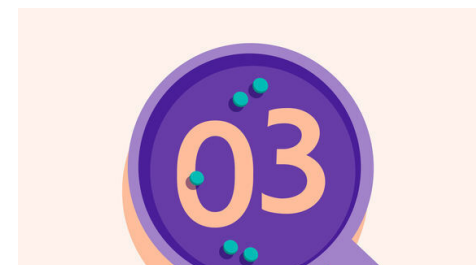
Reserve **½ cup cooking water**, then drain potatoes. Return to saucepan off heat with **4 tablespoons butter** and reserved cooking water. Cover to keep warm.



5. Finish & serve

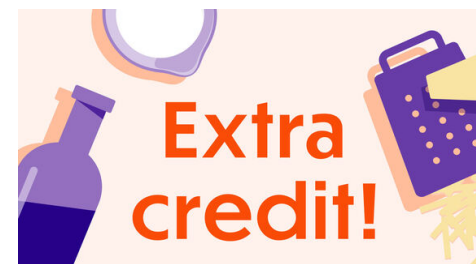
Transfer **pork** to a cutting board. Add **2 tablespoons water** to baking sheet; use a whisk to stir water into caramelized bits on sheet. Mash **potatoes** with a potato masher or fork. Stir in **Parmesan**; season to taste with **salt** and **pepper**.

Thinly slice **pork** and serve with **pan juices** over top and with **mashed potatoes** and **asparagus** alongside. Enjoy!



3. Roast asparagus

On a rimmed baking sheet, toss **asparagus** with a **drizzle of oil** and season with **salt** and **pepper**. Roast on lower oven rack until tender and charred in spots, 15–20 minutes.



6. Check us out!

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