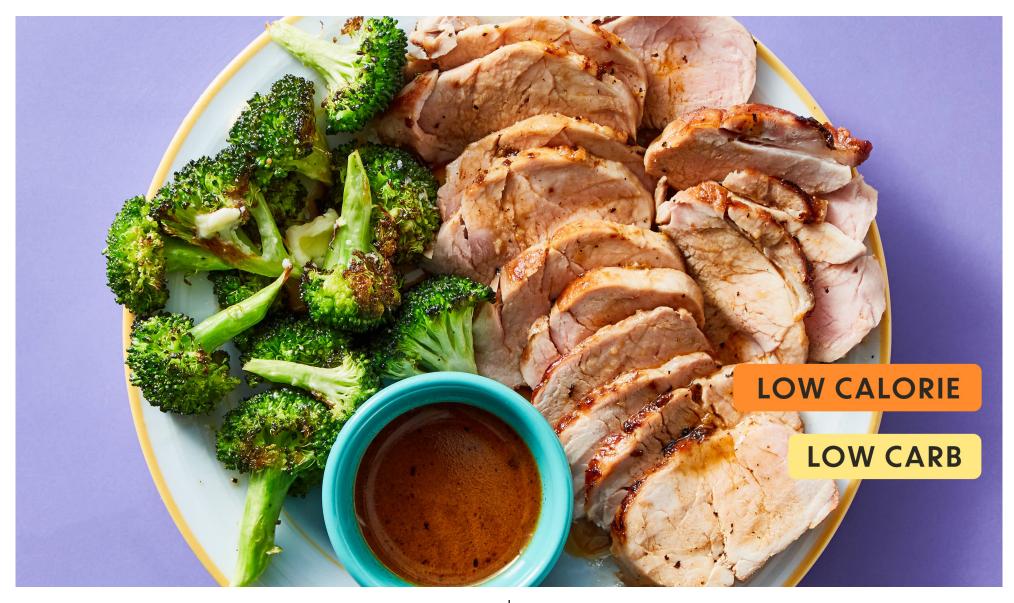
DINNERLY



Lemon-Pepper Pork Tenderloin

with Roasted Broccoli & Garlic Butter





20-30min 2 Servings

Knock, knock. Who's there? Justin. Justin who? Justin time for dinner. We've got you covered!

WHAT WE SEND

- pork tenderloin
- broccoli
- · lemon
- garlic
- vegetable broth concentrate

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- skillet
- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 350kcal, Fat 21g, Carbs 11g, Proteins 31g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Peel and finely chop ¼ teaspoon garlic. In a small bowl, combine garlic and 1 tablespoon butter; set aside. Grate 1½ teaspoons lemon zest, then squeeze 2 teaspoons juice. In a small bowl, combine lemon zest, ½ teaspoon salt, and several grinds of pepper; set aside for step 3. Cut broccoli into 1-inch florets.



2. Roast broccoli

On a rimmed baking sheet, toss **broccoli** with 1 tablespoon oil, ½ teaspoon salt, and a few grinds pepper. Push broccoli to one side of the baking sheet, then roast on center oven rack until barely tender, about 5 minutes.



3. Brown pork

Pat **pork** dry, then rub the **lemon zest mixture** all over. Heat **2 teaspoons oil** in a medium skillet over medium-high. Add pork and until browned, turning once, 2–3 minutes per side. Add pork to the baking sheet with **broccoli**. Reserve skillet for step 5.



4. Roast pork

Roast pork and broccoli on center oven rack until broccoli is tender and brown in spots and pork is firm to the touch and a meat thermometer inserted into the thickest part reads 145°F, 6–8 minutes. Mash garlic and butter with a fork to combine. Toss broccoli with half of the garlic butter. Melt remaining garlic butter in reserved skillet over medium-high.



5. Make sauce & serve

Stir vegetable broth into skillet, scraping up any browned bits. Whisk in ¾ cup water, lemon juice, and a pinch each salt and pepper; bring to a boil. Cook until sauce reduces to ¼ cup, 2–3 minutes. Thinly slice lemon-pepper pork and spoon garlic butter sauce over top. Serve roasted broccoli alongside. Enjoy!



6. Carbo load!

Make oven-roasted potato wedges or even simple baked potatoes as a side to help soak up the delicious garlic butter!