

# 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 **⅔ cup water**, **lemon juice**, and **a pinch each salt and pepper**; bring to a boil. Cook until **sauce** reduces to **⅓ 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!