

DINNERLY



Tuscan Rosemary Pork Tenderloin with Parmesan Potatoes & Broccoli



30-40min



2 Servings

As President of the Crispy Potatoes Club, we declare these Parmesan potatoes a dinnertime treasure. They're served with juicy rosemary pork tenderloin and charred broccoli for a roundtrip to flavortown. We've got you covered!

WHAT WE SEND

- 2 potatoes
- ½ lb broccoli
- ¼ oz fresh rosemary
- 10 oz pkg pork tenderloin
- 1 pkt turkey broth concentrate
- ¾ oz Parmesan ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- butter ⁷

TOOLS

- rimmed baking sheet
- microplane or grater
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 680kcal, Fat 33g, Carbs 49g, Protein 47g



1. Roast potatoes

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **potatoes**, then halve lengthwise and cut each half lengthwise into ½-inch thick wedges. On one half of a rimmed baking sheet, toss potatoes with **1 tablespoon oil** and **a generous pinch each of salt and pepper**. Roast on lower oven rack until just tender, about 15 minutes (potatoes will finish cooking in step 4).



2. Prep ingredients

Meanwhile, finely grate **Parmesan**, if necessary. Cut **broccoli** into 1-inch florets, if necessary. Pick and finely chop **2 teaspoons rosemary leaves**, discarding stems. Finely chop **2 teaspoons garlic**. In a small bowl, stir to combine **chopped rosemary**, **2 teaspoons oil**, and 1 teaspoon of the chopped garlic. Pat **pork** dry, then season all over with **salt** and **pepper**.



3. Roast pork

Rub **rosemary mixture** on one side of **pork**. Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add pork, seasoned side up; cook until browned on the bottom, 4 minutes. Transfer skillet to upper oven rack and roast until pork is just firm to the touch and cooked to an internal temperature of 145°F, 10-12 minutes. Transfer to a cutting board. Reserve skillet for step 5.



4. Roast potatoes & broccoli

Meanwhile, use a spatula to carefully flip **potatoes** and sprinkle all over with **Parmesan**. Add **broccoli** to empty side of the baking sheet, then toss with **1 tablespoon oil** and **a generous pinch each of salt and pepper**. Roast on lower oven rack until broccoli is tender and potatoes are golden-crisp, 10–12 minutes.



5. Make gravy & serve

Drain all but **1 teaspoon oil** from reserved skillet. Add **remaining garlic** and heat over medium-high until sizzling, about 30 seconds. Add **broth concentrate** and **¼ cup water**, stirring until smooth. Simmer until slightly reduced, 2–3 minutes. Stir in **1 tablespoon butter** until melted. Thinly slice **pork**. Serve with **potatoes and broccoli** alongside. Spoon **gravy** over. Enjoy!



6. Pro tip!

If you find your potatoes are sticking to the baking sheet after roasting with the cheese in step 4, then they're not done cooking! The Parmesan potatoes will easily release from the baking sheet when well browned and crisp.