

DINNERLY



Brown Sugar Glazed Pork Tenderloin with Parmesan Mash & Asparagus



30-40min



2 Servings

Is that happiness 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 a 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
- 4 potatoes
- 2 (10 oz) pkgs pork tenderloin
- ¾ oz Parmesan ⁷
- 2 (¼ oz) Dijon mustard

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). 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**.

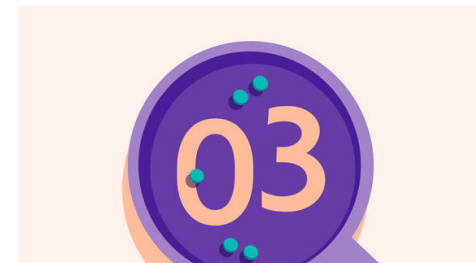
Trim tough ends from **asparagus**. Finely grate **Parmesan**, if necessary.



2. Cook potatoes

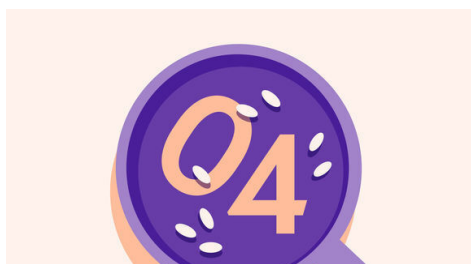
Peel **potatoes**, then cut into 1-inch pieces. Place in a large saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Uncover and cook until easily pierced with a fork, about 10 minutes.

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.



3. Roast asparagus

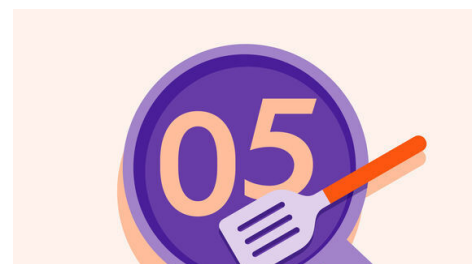
On a rimmed baking sheet, toss **asparagus** with a **drizzle of oil** and season with **salt** and **pepper**. Roast on lower oven rack until tender and charred in spots, 15–20 minutes.



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.

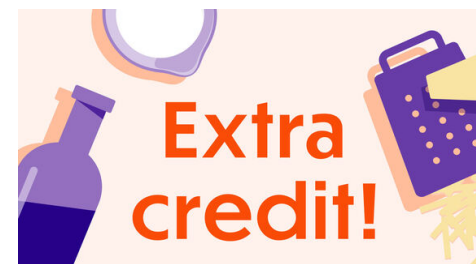
Roast on upper oven rack until pork reaches 145°F internally, 15–20 minutes. Switch oven to broil; cook until golden brown and bubbling, 2–3 minutes (watch closely as broilers vary).



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!



6. Check us out!

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