

DINNERLY



Herbed Pork Tenderloin with Mashed Potatoes & Gravy



30-40min



2 Servings

You know that can't-eat, can't-sleep, reach-for-the-stars, over-the-fence, World Series kind of stuff? We're talking real love with every bite. That's how we feel when we get the perfect ratio of juicy pork tenderloin covered in a pizza spice (yeah, you read that right), charred green bean, creamy mashed potato, and buttery gravy. A cook's gotta have their standards, ammi right? We've got you covered!

WHAT WE SEND

- 1 russet potato
- ½ lb green beans
- ¼ oz Tuscan spice blend
- 10 oz pkg pork tenderloin
- 1 pkt chicken broth concentrate

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ¹
- all-purpose flour ²
- garlic

TOOLS

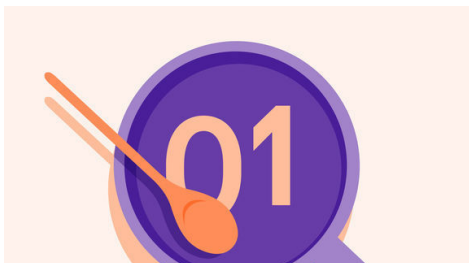
- medium saucepan
- microplane or grater
- rimmed baking sheet
- potato masher or fork
- small skillet

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 650kcal, Fat 33g, Carbs 52g, Protein 37g



1. Cook potatoes

Preheat oven to 425°F with a rack in the center. Peel **potato**, then cut into 1-inch pieces. Place in a medium saucepan, along with **1 teaspoon salt** and enough water to cover by 1 inch. Cover and bring to a boil over high, then uncover and cook until easily pierced with a fork, about 10 minutes. Reserve **½ cup cooking water**, then drain and return potatoes to saucepan. Cover to keep warm.



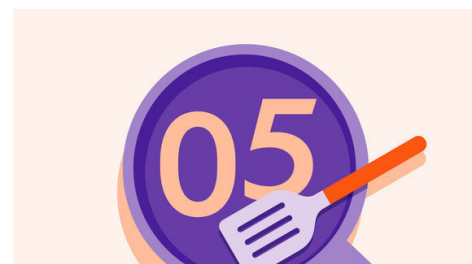
4. Mash potatoes

Heat saucepan with **potatoes** over medium. Add **2 tablespoons butter** and **¼ cup of the reserved cooking water**. Mash using a potato masher or fork, adding **1 tablespoon of reserved water** at a time, as needed, to reach desired consistency. Season with **salt** and **pepper**; cover to keep warm off heat. In a liquid measuring cup, stir to combine **broth concentrate** and **1 cup water**.



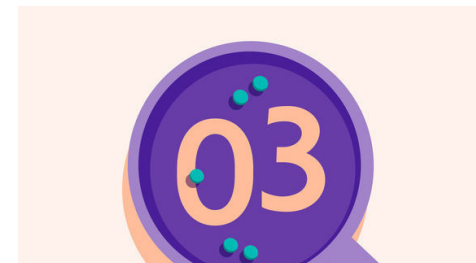
2. Make herb rub & prep pork

Trim **green beans**. Finely grate **¾ teaspoon garlic**. In a small bowl, combine **2 teaspoons of the Tuscan blend**, **½ teaspoon of the grated garlic**, and **1½ tablespoons oil**; season with **salt** and **pepper**. Pat **pork** dry, then cover all over with **herb rub**; place on a rimmed baking sheet.



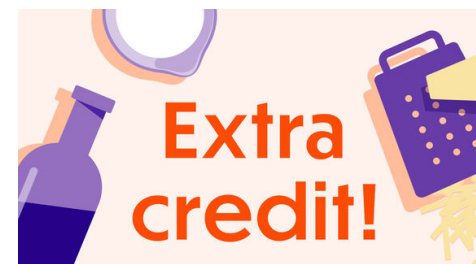
5. Make gravy & serve

Melt **1 tablespoon butter** in a small skillet over medium. Add **1 tablespoon flour** and **remaining grated garlic**; cook, whisking, until golden, 1–2 minutes. Add **broth**; bring to boil. Cook until **gravy** thickens, 3–5 minutes; season with **salt** and **pepper**. Thinly slice **herbed pork**. Serve with **mashed potatoes** and **green beans** alongside. Spoon **gravy** over top. Enjoy!



3. Roast pork & green beans

Roast **pork** on center oven rack until browned underneath, 6–7 minutes. Flip **pork**; push to one side of baking sheet and add **green beans** to other side, tossing with **1 tablespoon oil**, and a **pinch each of salt and pepper**. Roast until pork reaches an internal temperature of 145°F and green beans are browned in spots and tender, 7–9 minutes. Let pork rest, covered, for 5 minutes.



6. Mix things up!

We are suckers for some charred veggies, but it's hard to beat the crunch of fresh green beans. Try steaming your green beans instead of roasting, for a vibrant green crunch.