



Martha's Best Rosemary-Garlic Pork

with Parmesan Potatoes & Broccolini



30-40min



2 Servings

It isn't called a tenderloin for nothing! Pork tenderloin is a lean but super tender cut of meat. Despite its delicate flavor, it can hold its own when paired with bold flavors, like fresh garlic and rosemary. The perfect mates for this uber-flavorful herby pork are crispy potatoes and broccolini sprinkled with Parmesan cheese.

What we send

- 2 potatoes
- ¼ oz fresh rosemary
- garlic
- 1 pkt crushed red pepper
- 10 oz pkg pork tenderloin
- ½ lb broccolini
- ¾ oz Parmesan ¹
- 1 pkt chicken broth concentrate

What you need

- neutral oil
- kosher salt & ground pepper
- all-purpose flour (or gluten-free alternative)

Tools

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

Allergens

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

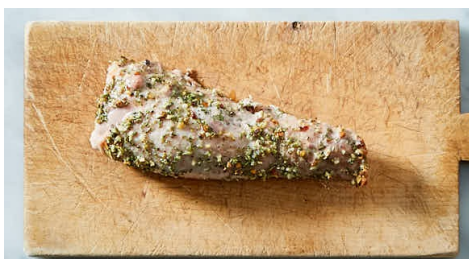
Nutrition per serving

Calories 740kcal, Fat 37g, Carbs 55g, Protein 49g



1. Roast potatoes

Preheat oven to 450°F with racks in the center and lower third. Scrub **potatoes**, then cut into 1-inch pieces. Transfer potatoes to one half of a rimmed baking sheet and toss with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on lower oven rack until just tender, about 15 minutes (potatoes will finish cooking in step 5).



4. Roast pork

Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add **pork, garlic-rosemary-side** up, and cook, about 4 minutes. Roast on center oven rack until pork is barely firm to the touch and reaches 145°F internally, about 10 minutes.

Transfer to a cutting board and let rest for 5 minutes. Reserve skillet for step 6.



2. Season pork

Meanwhile, pick and finely chop **1½ teaspoons rosemary leaves**. Finely chop **½ teaspoon garlic**. In a small bowl, stir to combine chopped garlic and rosemary, **2 teaspoons oil**, and a **pinch of crushed red pepper**. Pat **pork** dry; season all over with **salt** and **pepper**. Rub garlic-rosemary mixture on one side of the pork.



5. Roast broccolini

Carefully transfer **broccolini** to open side of baking sheet with **potatoes**; carefully toss with **2 teaspoons oil** and a **generous pinch each of salt and pepper**. Sprinkle **Parmesan** all over potatoes and broccolini.

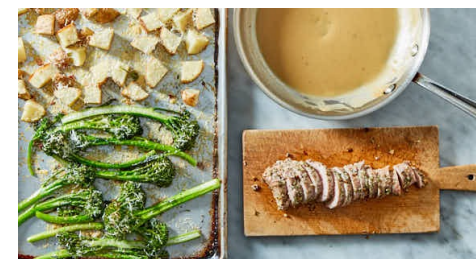
Roast on lower oven rack until broccolini is tender and potatoes are crisp, 10-12 minutes.



3. Prep ingredients

Trim ends from **broccolini**, then halve lengthwise, if large.

Finely grate **Parmesan**.



6. Make gravy & serve

Heat **1 tablespoon oil** in reserved skillet over medium (careful, handle may be hot!) Add **1 tablespoon flour** and cook, stirring, about 1 minute. Add **broth concentrate** and **½ cup water**. Cook, whisking, until gravy coats the back of a spoon, about 30 seconds. Season to taste with **salt** and **pepper**. Thinly slice **pork**; serve with **gravy, potatoes**, and **broccolini**. Enjoy!