

DINNERLY



Spiced Pork Tenderloin & Onion Gravy with Roasted Sweet Potatoes



30-40min



2 Servings

We love this onion gravy more than we love Baby Yoda—that's a lot! We're spooning it over everything, including this hearty dish of spiced pork tenderloin and roasted sweet potatoes. Got you covered, we have!

WHAT WE SEND

- 1 sweet potato
- 1 red onion
- 1 pkt chicken broth concentrate
- ¼ oz chaat masala spice
- 10 oz pkg pork tenderloin

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter¹
- all-purpose flour (or gluten-free alternative)

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 620kcal, Fat 32g, Carbs 43g, Protein 41g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center.

Cut **sweet potato** into ½-inch cubes. Halve **onion** and thinly slice.

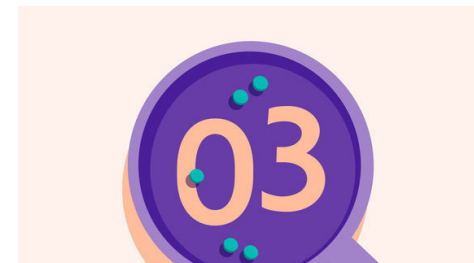
In a liquid measuring cup, stir to combine **broth concentrate** and **1 cup water**; reserve for step 5.



2. SWEET POTATO VARIATION

On one side of a rimmed baking sheet, toss **sweet potatoes** with **1 tablespoon oil**. Roast on center oven rack, 5–8 minutes.

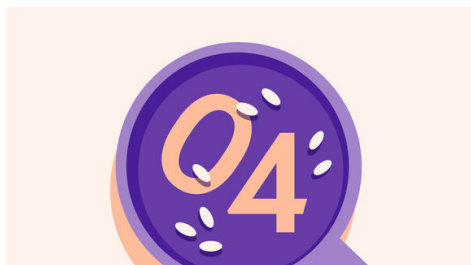
Meanwhile, in a small bowl, combine **2 teaspoons chaat masala**, **1 tablespoon oil**, and **a pinch each salt and pepper**. Pat **pork** dry, then coat top and sides with chaat masala rub.



3. Roast pork

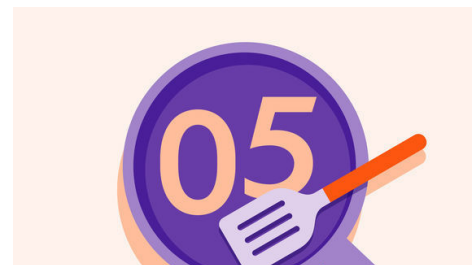
Toss ½ cup of the **sliced onions** with **sweet potatoes** on baking sheet; season with **salt** and **pepper**. Transfer **pork** to other side of baking sheet.

Roast on center oven rack until pork reaches an internal temperature of 145°F and veggies are tender and browned, 15–18 minutes. Tent pork with foil and let rest, 5 minutes.



4. Sauté onion

While **pork** roasts, melt **2 tablespoons butter** in a medium skillet over medium-high. Add **remaining sliced onions** and season with **salt**; cook, stirring occasionally, until softened and lightly browned, 4–5 minutes. Sprinkle **1 tablespoon flour** over top and cook, stirring, until flour is fully absorbed and clings to onions, about 1 minute.



5. Make gravy & serve

Stir **broth mixture** into skillet with **onions**; bring to a boil. Reduce heat to low and cook, stirring, until **gravy** thickens slightly, 2–4 minutes; season to taste with **salt** and **pepper**.

Thinly slice **pork** and serve with **roasted sweet potatoes**. Spoon **onion gravy** over top. Enjoy!



6. Add some green!

Throw some color on that plate with an arugula salad tossed with sliced grape tomatoes, chopped olives, fresh lemon juice, olive oil, fresh herbs (we like basil and mint), and whatever else your heart—or stomach desires!