

DINNERLY



Keto-Friendly Lemon-Pepper Pork Tenderloin

with Roasted Broccoli & Garlic Butter



20-30min



2 Servings

Knock, knock. Who's there? Justin. Justin who? Justin time for dinner. A zesty, lemony roasted pork tenderloin dinner to be exact. We've got you covered!

WHAT WE SEND

- ¼ oz granulated garlic
- 1 lemon
- ½ lb broccoli
- 10 oz pkg pork tenderloin
- 1 pkt turkey broth concentrate

WHAT YOU NEED

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

TOOLS

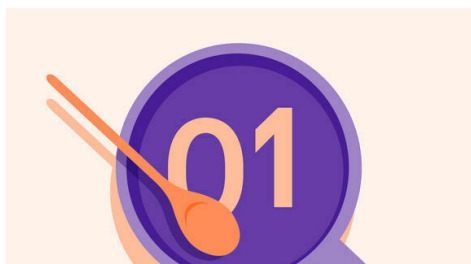
- microplane or grater
- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 440kcal, Fat 26g, Carbs 10g, Protein 40g

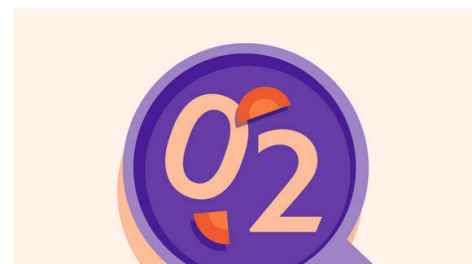


1. Prep ingredients

Preheat oven to 450°F with a rack in the center.

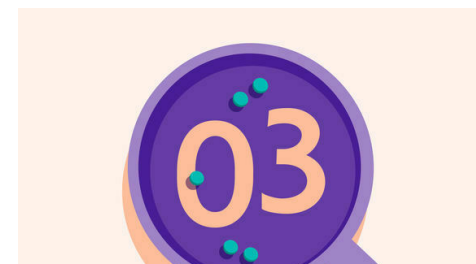
In a small bowl, use a fork to combine a **pinch of granulated garlic** and **1 tablespoon butter**; set aside for step 4.

Finely grate **1½ teaspoons lemon zest** into a separate small bowl, then stir in **½ teaspoon salt** and **several grinds of pepper**; set aside for step 3.



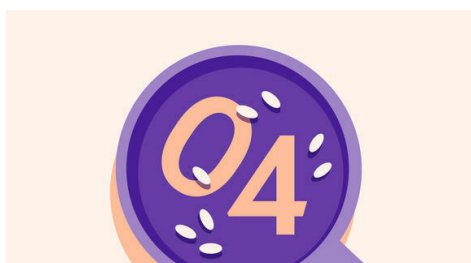
2. Start broccoli

Cut **broccoli** into 1-inch florets, if necessary. On a rimmed baking sheet, toss with **1 tablespoon oil** and season with **salt** and **pepper**. Push broccoli to one side of baking sheet. Roast on center oven rack until barely tender, about 5 minutes.



3. Brown pork

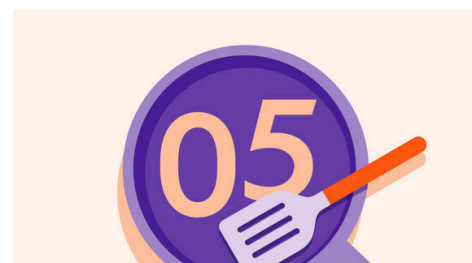
Pat **pork** dry, then rub **lemon zest mixture** all over. Heat **2 teaspoons oil** in a medium skillet over medium-high. Add pork and cook until browned all over, 2–3 minutes per side. Transfer to open side of baking sheet next to **broccoli**.



4. Roast pork & broccoli

Roast **pork and broccoli** on center oven rack until broccoli is tender and browned in spots and pork reaches 145°F internally, 6–8 minutes. Carefully toss broccoli with **half of the garlic butter**.

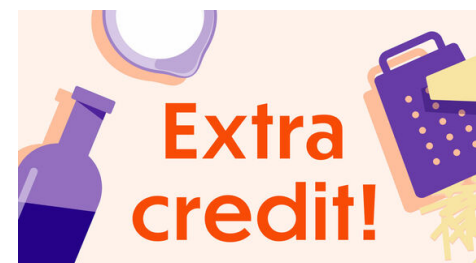
Melt **remaining garlic butter** in same skillet over medium-high.



5. Make pan sauce & serve

Stir **broth concentrate** into same skillet, scraping up any browned bits. Squeeze in **2 teaspoons lemon juice** and whisk in **¾ cup water**; bring to a boil. Cook until reduced, 2–3 minutes. Season to taste with **salt** and **pepper**.

Thinly slice **lemon-pepper pork** and spoon **pan sauce** over top. Serve **roasted broccoli** and **any remaining pan sauce** alongside for dipping. Enjoy!



6. Fries with that?

Make oven-roasted potato wedges or even simple baked potatoes as a side to help soak up the delicious garlic butter!