

DINNERLY



Brown Sugar-Rubbed Pork Tenderloin with Roasted Potatoes & Green Beans



30-40min



2 Servings

Comfort food: it's what's for dinner. Tonight's dinner features a brown sugar and chili powder rub, which is where all the magic happens. We're using it to coat pork tenderloin for the perfect ratio of sweet and savory, crusty exterior. We top it off with a creamy gravy for ultimate comfort in every bite. We've got you covered!

WHAT WE SEND

- 1 russet potato
- ½ lb green beans
- 1 pkt turkey broth concentrate
- 2 oz dark brown sugar
- ¼ oz chili powder
- 10 oz pkg pork tenderloin

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- all-purpose flour (or gluten-free alternative)
- butter ⁷

TOOLS

- rimmed baking sheet
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 770kcal, Fat 38g, Carbs 65g, Protein 44g



1. Prep ingredients

Preheat oven to 450°F with racks in the center and lower third.

Scrub **potatoes**, then cut into ½-inch thick wedges. Trim ends from **green beans**.

Finely chop **1 teaspoon garlic**.

In a liquid measuring cup, stir to combine **broth concentrate** and ½ cup hot tap water.



2. Roast potatoes & rub pork

On a rimmed baking sheet, toss **potatoes** with **1 tablespoon oil** and a **pinch each of salt and pepper**. Roast on lower oven rack until tender, about 15 minutes.

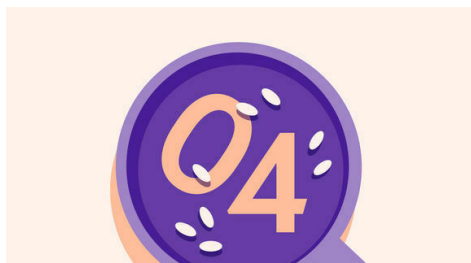
In a small bowl, stir to combine **2 tablespoons brown sugar**, **1 teaspoon each of chili powder and salt**, and a **few grinds of pepper**. Sprinkle all over **pork**, pressing to help seasoning adhere.



3. Roast pork

Lightly **oil** a medium ovenproof skillet, then add **pork**.

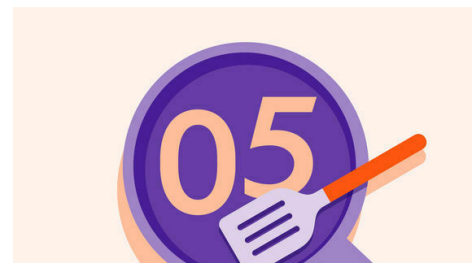
Roast on center oven rack until pork is just firm to the touch and reaches an internal temperature of 145°F, flipping halfway through, about 15 minutes. Transfer pork to a cutting board. Reserve skillet for step 5.



4. Roast green beans

After 15 minutes, use a spatula to gently release **potatoes** from baking sheet and push to one side. Add **green beans** to open side; drizzle with **1 teaspoon oil** and season with a **pinch each of salt and pepper**.

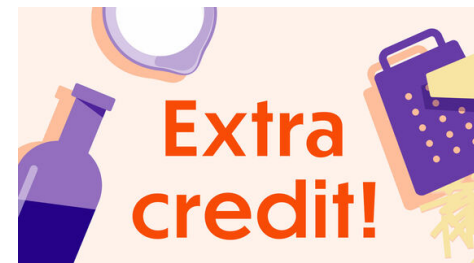
Roast on lower oven rack until green beans are tender and potatoes are golden brown, about 10 minutes.



5. Make gravy & serve

Heat **1 tablespoon oil** in reserved skillet over medium. Add **chopped garlic** and **2 teaspoons flour**; cook, stirring, until fragrant, about 30 seconds. Stir in **broth mixture**. Bring to a boil; cook until liquid is slightly thickened, 2–3 minutes. Off heat, whisk in **1 tablespoon butter**.

Spoon **gravy** over **pork**. Serve **potatoes and green beans** alongside. Enjoy!



6. Jump on the gravy train!

The thickening component of gravy is roux, a mixture of liquid fat—like melted butter or oil—and flour. Use a rubber spatula or whisk to stir flour into the hot skillet until a golden paste forms. Whisk in broth mixture, constantly stirring to avoid lumps. Want that glistening glow? Whisk in 1 tablespoon butter or heavy cream before serving for gravy that's rich and smooth as silk.