



## Apricot-Mustard Glazed Pork

with Roasted Potatoes & Buttered Peas



30-40min



2 Servings

It's hard to beat a perfect roast dinner! For this one, we've glazed a juicy pork tenderloin with apricot preserves, because pork and fruit go together like peas and carrots, which is exactly what we serve on the side! Along with crunchy-on-the-outside, and tender-on-the-inside roasted potatoes. Make sure to spoon any extra pan juices over the pork for a delicious finish.



## What we send

- 2 Yukon gold potatoes
- 2 carrots
- 10 oz pkg pork tenderloin
- ½ oz apricot preserves
- 1 oz whole-grain mustard
- 5 oz peas

## What you need

- kosher salt & ground pepper
- olive oil
- butter <sup>1</sup>

## Tools

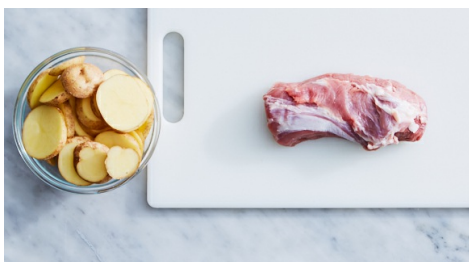
- rimmed baking sheet
- medium ovenproof skillet
- small saucepan

## Allergens

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

## Nutrition per serving

Calories 770kcal, Fat 37g, Carbs 62g, Protein 44g



### 1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds.

Scrub **potato** and cut into ¼-inch rounds (no need to peel). Peel **carrots**, halve lengthwise, and cut into ¼-inch half moons.

Pat **pork** dry. Season with **½ teaspoon salt** and **a few grinds of pepper**.



### 4. Brown pork

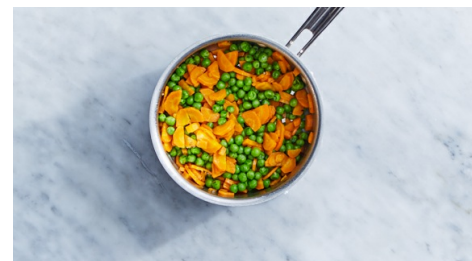
Meanwhile, heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **pork** and cook until browned all over, 5 minutes. Off heat, brush pork with **apricot glaze**. Add **3 tablespoons water** to skillet.

Roast on upper oven rack until cooked through and a thermometer inserted into center reads 130°F, 7-10 minutes.



### 2. Make glaze

In a small bowl, whisk **apricot preserves**, **mustard**, and **½ teaspoon oil**. Season with **¼ teaspoon salt** and **a few grinds of pepper**.



### 5. Cook carrots & peas

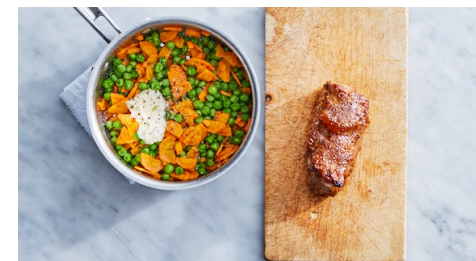
Meanwhile, in a small saucepan, add **carrots**, **1 cup water**, **1 tablespoon oil**, **½ teaspoon salt**, and **a few grinds of pepper**. Bring to a boil. Cook until carrots are tender and water is reduced by half, about 9 minutes. Add **peas** and cook, about 2 minutes. Drain and return to saucepan off heat.



### 3. Cook potatoes

On a rimmed baking sheet, toss **potatoes** with **2 tablespoons oil**, **¼ teaspoon salt**, and **a few grinds of pepper**. Spread into a single layer.

Roast on lower oven rack until golden, flipping halfway through, 20-25 minutes.



### 6. Finish & serve

Transfer **pork** to cutting board to rest, 5 minutes. Add **1 tablespoon butter** to **carrots and peas**; toss to coat and season to taste with **salt** and **pepper**. Thinly slice pork crosswise, spooning **any glaze** from skillet over top (leave very dark brown bits behind).

Serve **glazed pork** and **potatoes** with **peas and carrots** alongside. Enjoy!