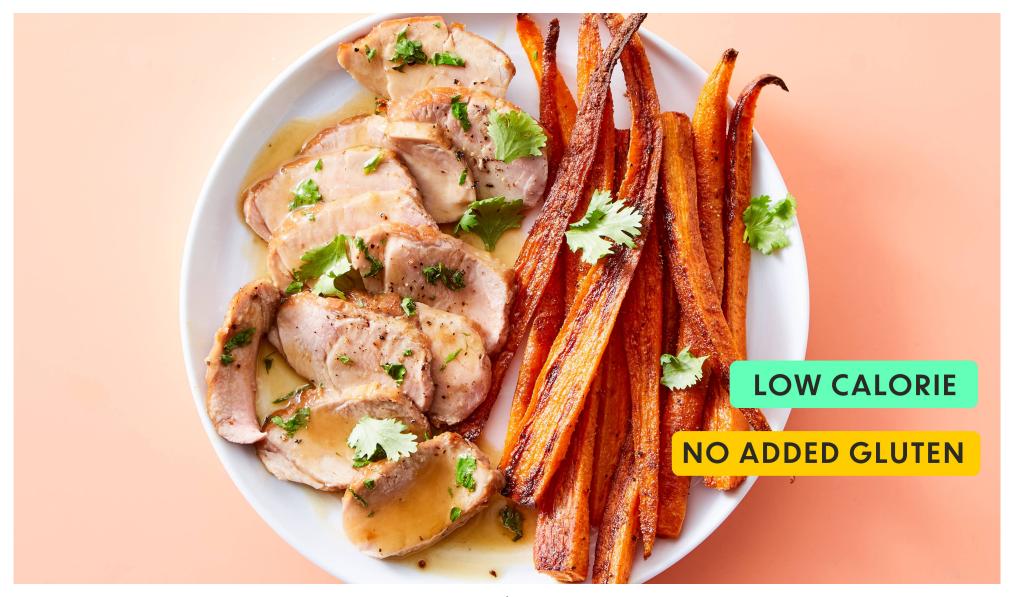
# **DINNERLY**



# Roast Pork & Apricot Pan Sauce

with Spiced Carrots





Hangry is a real emotion and we feel it deep in our souls sometimes. Then we taste this sauced up roast pork with tender spiced carrots and the world feels peaceful again. Each bite brings a touch of tang from the apricot pan sauce and warmth from one of our favorite spice blends, garam masala. Tonight, the only emotion we're feelin' is delight. We've got you covered!

## **WHAT WE SEND**

- 1 lb carrots
- 10 oz pkg pork tenderloin
- garam masala spice blend (use 1 tsp)
- · ¼ oz fresh cilantro
- ½ oz pkt apricot preserves
- 1 pkt chicken broth concentrate

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- white wine vinegar (or apple cider vinegar) <sup>17</sup>
- 2 Tbsp butter <sup>7</sup>

## **TOOLS**

- medium skillet
- rimmed baking sheet

#### **ALLERGENS**

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **NUTRITION PER SERVING**

Calories 490kcal, Fat 29g, Carbs 28g, Proteins 31g



# 1. Prep carrots & sear pork

Preheat oven to 450°F with a rack in the center. Trim and discard ends from carrots and quarter lengthwise. Pat pork dry, then season all over with salt and pepper. Heat ½ tablespoon oil in a medium skillet over medium-high. Add pork and cook, turning, until golden brown all over, about 6 minutes. Remove from heat and set aside.



#### 2. Roast carrots

Meanwhile, on a rimmed baking sheet, toss carrots with 1 teaspoon of the garam masala, 1½ tablespoons oil, and a pinch each salt and pepper. Roast carrots on center oven rack until tender, tossing halfway through, about 20 minutes.



## 3. Roast pork

Transfer seared **pork** to same baking sheet once **carrots** are halfway done roasting. Reserve skillet for step 4. Continue to roast on center oven rack until pork is firm to the touch with an internal temperature of 145°F, 6–10 minutes. Transfer roast pork to a cutting board to rest. Set aside baking sheet with carrots.



## 4. Cook apricot pan sauce

While pork and carrots finish cooking, coarsely chop cilantro leaves and stems. In same skillet, combine apricot preserves, chicken broth, 1½ teaspoons vinegar, and ½ cup water; bring to a rapid simmer over medium-high, scraping up any browned bits from the bottom with a wooden spoon, and cook until sauce is reduced to ¼ cup, about 3 minutes.



5. Finish & serve

To skillet with apricot sauce, add 2 tablespoons butter and any pork juices; swirl until butter is melted. Stir in half of the cilantro; season to taste with salt and pepper. Thinly slice pork and serve with garam masala carrots alongside. Top with apricot pan sauce, then garnish with remaining cilantro. Enjoy!



6. Carbo load!

Soak up all that sauce with a quick rice pilaf! Serve the sliced pork over top, then drizzle with sauce, and dig in for a major home run.