



Mustard-Herb Pork Tenderloin

with Roasted Potatoes & Gravy



30-40min



2 Servings

We've taken quick-cooking pork tenderloin and slathered it in a flavorful garlic-herb paste. As the meat roasts together with potatoes and carrots, the veggies sop up some of the delectable pan drippings. And while they cook, you have time to whip up the gravy, flavored with whole grain mustard and cider vinegar. One more bonus: since the vegetables are left unpeeled, even the prep time is quick!

What we send

- garlic (use 1 large clove)
- ¼ oz fresh chives
- 1 pkt chicken broth concentrate
- 10 oz pkg pork tenderloin
- ½ lb russet potatoes
- 17

What you need

- apple cider vinegar (or white wine vinegar)
- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹

Tools

- microplane or grater
- rimmed baking sheet
- small saucepan

Allergens

Wheat (1), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 23g, Carbs 64g, Protein 37g



1. Prep ingredients

Preheat oven to 450°F with top rack 6 inches from the heat source. Scrub **potato** and **carrots**, then cut lengthwise into ½-inch thick wedges. Peel and grate **½ teaspoon garlic**. Finely chop **chives**. In a measuring cup, stir to combine **chicken broth concentrate**, **¾ cup water**, and **1½ teaspoons vinegar**.



4. Roast pork & vegetables

Roast **pork and vegetables** on top oven rack until firm to the touch and the internal temperature registers 145°F, 18-20 minutes. Transfer pork to a cutting board and let rest for 5-10 minutes. Keep vegetables on baking sheet.



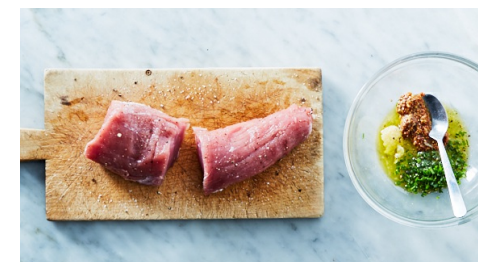
2. Season vegetables

On a rimmed baking sheet, toss **potatoes** and **carrots** with **1 tablespoon oil**, **½ teaspoon salt**, and **a few grinds of pepper**.



5. Make gravy

Meanwhile, in a small saucepan, heat **1 tablespoon oil** over medium. Add **1 tablespoon flour** and cook, stirring, until flour is golden, 1-2 minutes. Slowly whisk in **prepared chicken broth**; bring to a simmer. Cook, stirring occasionally, until **gravy** is thickened, about 5 minutes. Stir in **1½ teaspoons of the mustard**. Season to taste with **salt** and **pepper**.



3. Prep herb paste & pork

In a small bowl, stir to combine **garlic**, **half of the chopped chives**, **1 tablespoon of the mustard**, and **1 tablespoon oil**; season to taste with **salt** and **pepper**. Pat **pork tenderloin** dry and season all over with **¼ teaspoon salt** and **a few grinds pepper**. Place pork on baking sheet with **vegetables** and spread **herb paste** all over the top of pork.



6. Broil vegetables & serve

Switch oven to broil. Broil **vegetables** on top oven rack until tender and charred in spots, 1-3 minutes (watch closely, as broilers vary). Slice **pork** and stir **any pan juices** into the **gravy**. Serve **pork** with **vegetables** alongside and **gravy** for drizzling over. Garnish with **remaining chives**. Enjoy!