



Hoisin-Glazed Pork

& Gingery Sweet Potatoes



40-50min



2 Servings

It's a busy weekday night and you just want a plate of meat and veg—but that doesn't mean you have to sacrifice big flavor! We toss hoisin-glazed pork, green beans, and sweet potatoes onto a baking sheet and let them roast, easy as that. Then we amp up the potatoes even more with a gingery, garlicky, sweet and savory glaze that you'll want to pour on anything and everything.

What we send

- 2 sweet potatoes
- 1 piece fresh ginger
- 10 oz pkg pork tenderloin
- ½ lb green beans
- 2 oz hoisin sauce ^{1,2,3}
- ½ oz tamari soy sauce ²
- ½ oz honey
- ¼ oz pkt toasted sesame seeds ¹
- garlic

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- microplane or grater
- rimmed baking sheet

Allergens

Sesame (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 800kcal, Fat 32g, Carbs 87g, Protein 44g



1. Prep ingredients

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

Scrub **sweet potatoes**; cut into 1-inch pieces.

Peel and finely grate **1 teaspoon ginger**. Finely grate **1 teaspoon garlic**.



4. Make glaze

Meanwhile, in a medium bowl, whisk to combine **grated garlic and ginger, tamari, honey, and 1 tablespoon oil**. Season to taste with **salt and pepper**.



2. Cook potatoes

On a rimmed baking sheet, toss **sweet potatoes** with **2 tablespoons oil** and **a pinch each of salt and pepper**.

Bake on lower oven rack until just starting to brown underneath, 10-12 minutes.

Meanwhile, pat **pork** dry and season with **salt and pepper**.



5. Glaze potatoes

Remove baking sheet from oven and switch to broil.

Transfer **pork** to a cutting board to rest. Transfer **green beans** to plates. Toss **potatoes** with **tamari glaze**.

Broil potatoes on upper oven rack until just charred and sticky, 3-5 minutes.



3. Roast pork & green beans

Flip **potatoes** and push to one side of baking sheet. Add **pork** and **green beans** to open side. Brush pork with **some of the hoisin sauce**; toss green beans with **a drizzle of oil** and **a pinch each of salt and pepper**.

Return to lower oven rack and bake until pork is cooked through and green beans are tender, 12-15 minutes.



6. Serve

Slice **pork**, if desired.

Serve **pork** with **remaining hoisin** drizzled over top and with **potatoes** and **green beans** alongside. Garnish with **sesame seeds**. Enjoy!