

DINNERLY



Pepper-Crusted Pork Tenderloin with Mashed Potatoes, Peas & Gravy



30-40min



2 Servings

We know you think you're seeing things—but it's true, your mind is not playing tricks—Tender pepper crusted pork tenderloin with creamy mashed potatoes, peas, and smothered in shallot gravy is pretty much the most perfect roast dinner we can imagine. We've got you covered!

WHAT WE SEND

- 2 Yukon gold potatoes
- 1 shallot
- 5 oz peas
- 10 oz pkg pork tenderloin
- 1 pkt turkey broth concentrate

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour¹
- butter²

TOOLS

- medium saucepan
- medium ovenproof skillet
- potato masher or fork

ALLERGENS

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

NUTRITION PER SERVING

Calories 680kcal, Fat 33g, Carbs 60g, Protein 38g



1. Boil potatoes

Preheat oven to 450°F with a rack in the upper third. Peel **potatoes**, then cut into 1-inch pieces. Add to a medium saucepan with **2 teaspoons salt** and enough water to cover by 1 inch. Cover; bring to a boil over high heat. Uncover, cook until easily pierced with a fork. Reserve **3 tablespoons cooking water**. Drain; return potatoes to saucepan. Cover to keep warm.



2. Sauté peas

Halve, peel, and thinly slice **all of the shallot**. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add half of the shallot (save rest for step 4), and cook until lightly browned, 1–2 minutes. Add **peas**, and a **pinch each salt and pepper**, and cook until tender, 2–3 minutes. Transfer to a bowl. Cover to keep warm. Wipe skillet if necessary.



3. Cook pork

Pat **pork** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add pork and cook until golden brown, about 2 minutes per side. Roast pork on upper oven rack until firm to the touch and 145°F internally, 5–7 minutes. Transfer to a cutting board to rest.



4. Make gravy

In a small bowl, stir together $\frac{2}{3}$ **cup water**, **turkey broth concentrate**, and **2 teaspoons flour**. Return skillet to medium-high. Add **remaining shallots** and **1 teaspoon oil**, and cook until lightly browned, 2 minutes. Add **broth mixture**. Bring to a simmer, and cook, scraping up any browned bits, until gravy is slightly thickened and reduced to $\frac{1}{2}$ cup, 2–3 minutes.



5. Slice pork & serve

Return **potatoes** to medium heat. Add **2 tablespoons butter** and **3 tablespoons reserved cooking water**. Using a potato masher or fork, mash well to combine. Season to taste with **salt** and **pepper**. Thinly slice pork. Serve **pork** alongside **mashed potatoes** and **peas**, with **gravy** spooned over top. Enjoy!



6. Take it to the next level

Grow those muscles with a spinach side salad!