

# DINNERLY



## Lemon-Pepper PORK Tenderloin with Roasted Broccoli & Garlic Butter



20-30min



2 Servings

Knock, knock. Who's there? Justin. Justin who? Justin time for a dinner. A zesty, lemony roasted pork tenderloin dinner to be exact. We've got you covered!

### WHAT WE SEND

- garlic (use 1 medium clove)
- 1 lemon
- ½ lb broccoli
- 10 oz pkg pork tenderloin
- 1 pkt turkey broth concentrate

### WHAT YOU NEED

- butter <sup>7</sup>
- kosher salt & ground pepper
- olive oil

### TOOLS

- microplane or grater
- rimmed baking sheet
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 430kcal, Fat 27g, Carbs 8g, Proteins 41g



#### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Finely chop **¼ teaspoon garlic**. In a small bowl, use a fork to combine **chopped garlic** and **1 tablespoon butter**; set aside. Finely grate **1½ teaspoons lemon zest** into a separate small bowl, then stir in **½ teaspoon salt** and **several grinds of pepper**; set aside for step 3.



#### 2. Prep & roast broccoli

Trim ends from **broccoli**, then cut crowns into 1-inch florets, if necessary. On a rimmed baking sheet, toss broccoli with **1 tablespoon oil**, and season with **salt** and **pepper**; push broccoli to one side of the baking sheet. Roast on center oven rack until barely tender, about 5 minutes.



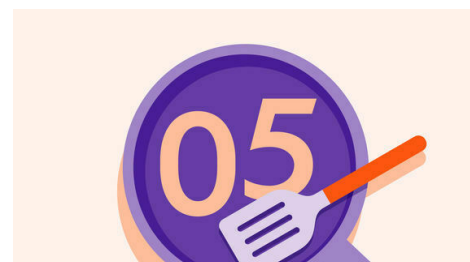
#### 3. Brown pork

Pat **pork** dry, then rub **lemon zest mixture** all over. Heat **2 teaspoons oil** in a medium skillet over medium-high. Add pork and cook until browned all over, turning once, 2–3 minutes per side. Add pork to empty side of baking sheet next to **broccoli**. Set skillet aside.



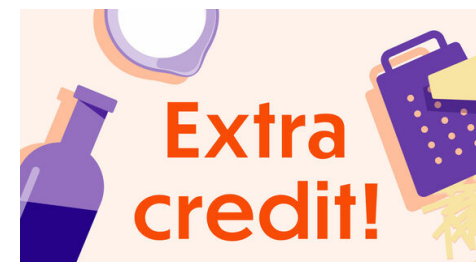
#### 4. Roast pork & broccoli

Roast **pork and broccoli** on center oven rack until broccoli is tender and browned in spots, and pork is cooked to an internal temperature of 145°F, 6–8 minutes. Carefully, toss broccoli with **half of the garlic butter**. Melt **remaining garlic butter** in same skillet over medium-high.



#### 5. Make sauce & serve

Stir **turkey broth concentrate** into skillet, scraping up any browned bits from the bottom. Squeeze in **2 teaspoons lemon juice**, then whisk in **⅔ cup water**; bring to a boil. Cook until reduced, 2–3 minutes. Season sauce to taste. Thinly slice **pork** and serve with **pan sauce** spooned over top. Serve **roasted broccoli** and **any remaining pan sauce** alongside for dipping. Enjoy!



#### 6. Fries with that?

Make oven-roasted potato wedges or even simple baked potatoes as a side to help soak up the delicious garlic butter!