

# 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 dinner. A zesty, lemony roasted pork tenderloin dinner to be exact. We've got you covered!

## WHAT WE SEND

- garlic
- 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 for step 4.

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.



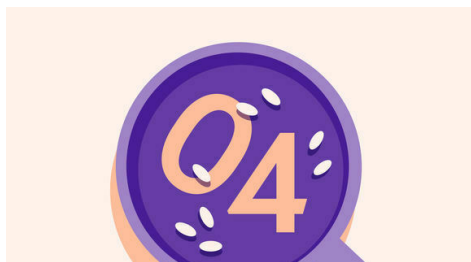
### 2. Prep & roast broccoli

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 baking sheet. Roast on center oven rack until barely tender, about 5 minutes.



### 3. Brown pork

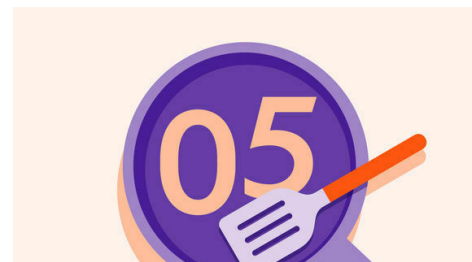
Pat **pork** dry, then rub **lemon zest mixture** all over. Heat 2 **teaspoons oil** in a medium skillet over medium-high. Add pork and cook until browned all over, 2–3 minutes per side. Add pork to empty side of baking sheet next to **broccoli**.



### 4. Roast pork & broccoli

Roast **pork and broccoli** on center oven rack until broccoli is tender and browned in spots and pork reaches 145°F internally, 6–8 minutes. Carefully toss broccoli with **half of the garlic butter**.

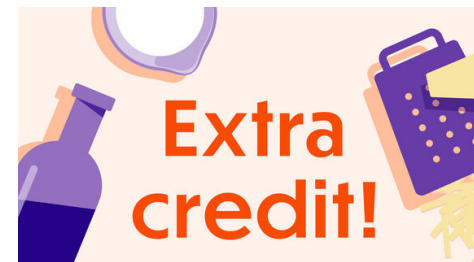
Melt **remaining garlic butter** in same skillet over medium-high.



### 5. Make pan sauce & serve

Stir **turkey broth concentrate** into same skillet, scraping up any browned bits. Squeeze in 2 **teaspoons lemon juice**, then whisk in ⅔ **cup water**; bring to a boil. Cook until reduced, 2–3 minutes. Season to taste with salt and pepper.

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!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [dinnerly.com](https://dinnerly.com)    **#dinnerly**