



Apricot-Mustard Glazed Pork

with Roasted Potatoes & Buttered Peas



30-40min



4 Servings

It's hard to beat a perfect roast dinner! For this one, we've glazed a juicy pork tenderloin with apricot preserves, because pork and fruit go together like peas and carrots, which is exactly what we serve on the side! Along with crunchy-on-the-outside, and tender-on-the-inside roasted potatoes. Make sure to spoon any extra pan juices over the pork for a delicious finish. Cook, relax, and enjoy!

What we send

- apricot preserves
- peas
- carrots
- russet potatoes
- pork tenderloin
- whole grain mustard

What you need

- butter ⁷
- kosher salt & ground pepper
- olive oil

Tools

- fine-mesh sieve
- large ovenproof skillet
- medium saucepan
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

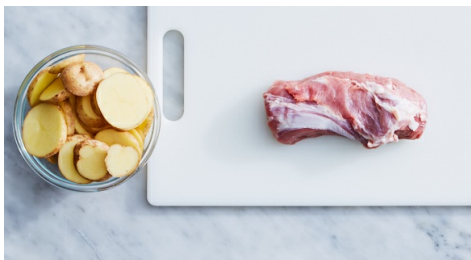
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 640.0kcal, Fat 27.0g, Proteins 37.0g, Carbs 64.0g



1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **potatoes** and slice ¼-inch thick (no need to peel). Peel **carrots**, halve lengthwise, and slice ¼-inch thick crosswise. Pat **pork** dry.



2. Make glaze

In a small bowl, whisk **apricot preserves**, **mustard**, and **1 teaspoon oil**. Season with **½ teaspoon salt** and **a few grinds pepper**.



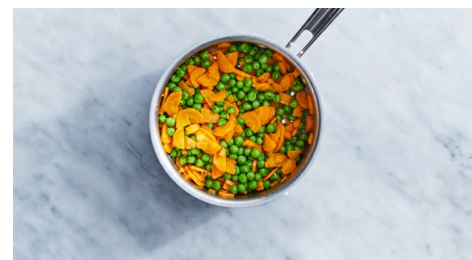
3. Cook potatoes

On a rimmed baking sheet, toss **potatoes** with **3 tablespoons oil**, **½ teaspoon salt**, and **a few grinds pepper**. Spread to a single layer and roast on lower oven rack until golden, flipping halfway through with a spatula, 20-25 minutes.



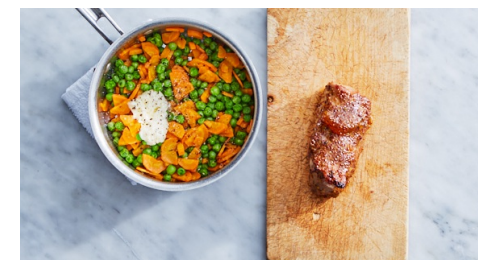
4. Brown pork

Meanwhile, season **pork** with **¾ teaspoon salt** and **a few grinds pepper**. Heat **1 tablespoon oil** in a large ovenproof skillet over medium-high. Add pork, cook until browned all over, about 5 minutes. Remove from heat. Brush **pork** with **glaze**. Add **½ cup water** to skillet. Roast on upper oven rack until a thermometer inserted into center reads 130°F, 8-15 minutes.



5. Cook carrots & peas

While pork roasts, in a medium saucepan, add **carrots**, **2 cups water**, **1 tablespoon oil**, **½ teaspoon salt**, and **a few grinds pepper**. Bring to a boil, and cook until carrots are tender and water is reduced by half, 10-12 minutes. Add **peas** and cook, about 2 minutes. Drain and return to saucepan.



6. Finish & serve

Transfer **pork** to a cutting board to rest for 5 minutes. Add **2 tablespoons butter** to **carrots** and **peas**, toss to coat, and season to taste with **salt** and **pepper**. Thinly slice pork crosswise, spooning **any glaze** from skillet over pork (leave any very dark brown bits behind). Serve **pork** and **potatoes** with **peas** and **carrots** alongside. Enjoy!