



## Parmesan & Herb Pork Roast

with Broccoli-Farro Salad



30-40min



4 Servings

Slathering a pork roast in herbs and Parmesan cheese is the start of something magical. And that's exactly what we do with this dish. The pork tenderloin is roasted in the oven to juicy perfection, and served with an addictive side dish of farro-broccoli salad. Filled with whole-grain and veggie goodness, but also such a pleasure to eat, that even the pickiest of eaters will gladly tuck in. Coo...

## What we send

- broccoli
- pork tenderloin
- garlic
- lemon
- pizza spice blend

## What you need

- kosher salt & ground pepper
- olive oil
- sugar

## Tools

- fine-mesh sieve
- large 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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

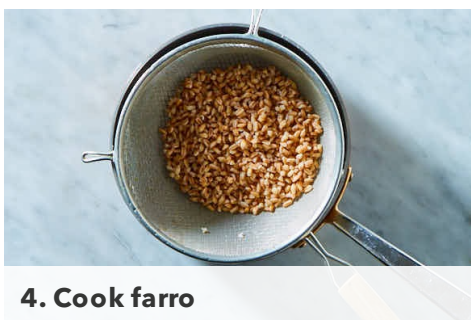
## Nutrition per serving

Calories 760.0kcal, Fat 42.0g, Proteins 42.0g, Carbs 53.0g



### 1. Prep pork

Preheat oven to 425°F with a rack in the center position. Bring a large saucepan of **salted water** to a boil, then reduce heat to a simmer to keep warm. Pat **pork** dry. Trim stem ends from **broccoli**, then cut into ¾-inch florets. Quarter both **lemons**. Finely grate **all of the Parmesan**.



### 4. Cook farro

Return water to a boil. Add **farro** and cook until tender, about 8 minutes. Drain well.



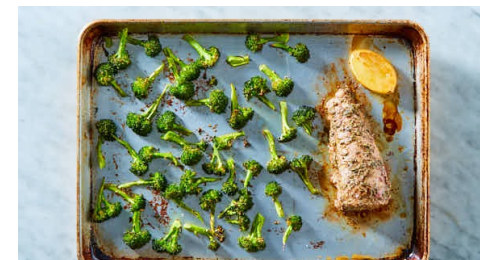
### 2. Season pork & broccoli

In a small bowl, combine ⅓ cup of the **Parmesan**, **4 teaspoons of the pizza spice blend**, **3 tablespoons oil**, and **a few grinds pepper**. Rub **herb-Parmesan paste** all over pork. Place on one side of a rimmed baking sheet with **2 lemon wedges**. Transfer **broccoli** to other half of the baking sheet, then toss with **1½ tablespoons oil** and season with **salt** and **pepper**.



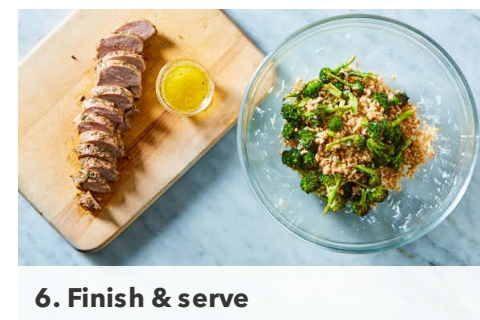
### 5. Make dressing

Peel and finely chop **1 teaspoon garlic**. Squeeze **3 tablespoons juice** from **remaining lemon quarters** into a large bowl. Add **garlic**, **1 tablespoon sugar**, **1 teaspoon salt**, and **a few grinds pepper**. Whisk in **⅓ cup oil**. Set aside **3 tablespoons of the dressing** for step 6.



### 3. Roast pork & broccoli

Roast in center of oven until **pork** reaches an internal temperature of 145°F, 15-18 minutes (for medium and still slightly pink). Remove from oven, and transfer pork to a cutting board to rest for at least 5 minutes. Reserve **roasted lemon wedges** for step 6.



### 6. Finish & serve

Add **farro**, **broccoli**, and **remaining Parmesan** to the large bowl with the **lemon dressing**; toss to combine. Season to taste with **salt** and **pepper**. Thinly slice **pork** crosswise. Squeeze **roasted lemon wedges** into **reserved dressing**, then spoon over **pork**. Serve **pork** with **farro salad** alongside. Enjoy!