

DINNERLY



🏠 FAMILY FRIENDLY

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—pork tenderloin is making its Dinnerly debut! 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

- pork tenderloin
- russet potato
- peas
- turkey broth concentrate
- shallot

WHAT YOU NEED

- all-purpose flour ¹
- butter ⁷
- kosher salt & ground pepper
- olive oil

TOOLS

- medium ovenproof skillet
- medium saucepan

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 680.0kcal, Fat 33.0g, Proteins 38.0g, Carbs 60.0g



1. Boil potatoes

Preheat oven to 450°F with a rack in the upper third. Peel **potato**, 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 potato water**. Drain; return potatoes to saucepan. Cover to keep warm.



4. Make gravy

In a small bowl, stir together $\frac{2}{3}$ cup **water**, **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.



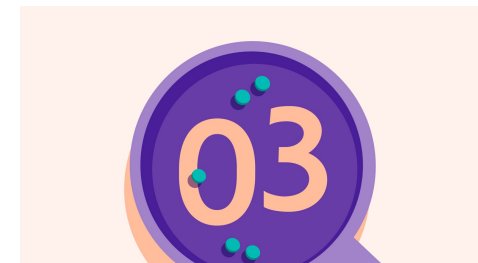
2. Sauté peas

Halve, peel, and thinly slice **all of the shallot**. Heat **1 tablespoon oil** in a medium oven proof 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.



5. Slice pork & serve

Return **potatoes** to medium heat. Add **2 tablespoons butter** and **3 tablespoons reserved potato water**. Mash well, and season to taste with **salt and pepper**. Thinly slice pork. Serve **pork** alongside **mashed potatoes** and **peas**, with **gravy** spooned over top. Enjoy!



3. Cook pork

Pat **pork** dry. Season all over with $\frac{1}{2}$ **teaspoon each 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, slightly pink, and 145°F internally, 5–7 minutes. Transfer to a cutting board to rest.



6. Take it to the next level

Grow those muscles with a spinach side salad!