

DINNERLY



🏠 FAMILY FRIENDLY

Pepper-Crusted Pork Tenderloin with Mashed Potatoes, Peas & Gravy

🕒 30-40min 🍴 4 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

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

WHAT YOU NEED

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

TOOLS

- large 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 580.0kcal, Fat 24.0g, Proteins 37.0g, Carbs 55.0g



1. Boil potatoes

Preheat oven to 450°F with a rack in the upper third. Peel **potatoes**, then cut into 1-inch pieces. Add to a medium saucepan with **1 tablespoon salt** and enough water to cover by 1 inch. Cover and bring to a boil over high heat; uncover and cook until easily pierced with a fork. Reserve $\frac{1}{3}$ **cup potato water**. Drain; return potatoes to saucepan. Cover to keep warm.



2. Sauté peas

Halve, peel, and thinly slice **all of the shallot**. Heat **1 tablespoon oil** in a large oven proof skillet over medium-high. Add half of the shallot (save rest for step 4); cook until lightly browned, 1–2 minutes. Add **peas** and **a pinch each salt and pepper**; cook until tender, 2–3 minutes. Transfer to a bowl. Cover to keep warm. Wipe skillet if necessary.



3. Cook pork

Pat **pork** dry. Season all over with **1 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.



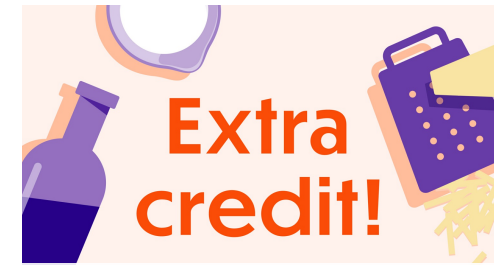
4. Make gravy

In a small bowl, stir together **1 cup water**, **broth concentrate**, and **1 tablespoon 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 $\frac{3}{4}$ cup, 2–3 minutes.



5. Slice pork & serve

Return **potatoes** to medium heat. Add **4 tablespoons butter** and $\frac{1}{3}$ **cup 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!



6. Take it to the next level

Grow those muscles with a spinach side salad!