





**FAMILY FRIENDLY**

## Rosemary-Garlic Pork

with Parmesan Potatoes & Broccolini

 20-30min  2 Servings

It isn't called a tenderloin for nothing! Pork tenderloin is a lean but super tender cut of meat. Despite its delicate flavor, it can hold its own when paired with bold flavors, like fresh garlic and rosemary. The perfect mates for this uber-flavorful herby pork are crispy potatoes and broccolini sprinkled with Parmesan cheese. Cook, relax, and enjoy!

## What we send

- pork tenderloin
- fresh rosemary
- garlic
- crushed red pepper flakes
- broccolini
- russet potato
- chicken broth concentrate

## What you need

- kosher salt & ground pepper

## Tools

- medium ovenproof skillet
- 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.

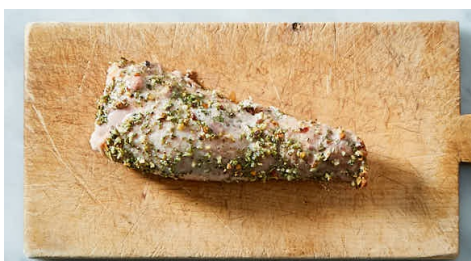
## Nutrition per serving

Calories 910.0kcal, Fat 63.0g, Proteins 41.0g, Carbs 50.0g



### 1. Cook potatoes

Preheat oven to 450°F with racks in the center and lower third. Scrub **potato**, then cut into 1-inch pieces. Transfer potatoes to one half of a rimmed baking sheet. Toss with **1 tablespoon oil**, **½ teaspoon salt**, and **a few grinds pepper**. Roast until just tender, about 15 minutes (potatoes will finish cooking in step 5).



### 4. Roast pork

Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add **pork**, with garlic-rosemary side-up, and cook, about 4 minutes. Roast on center oven rack until pork is barely firm to the touch and slightly pink, about 10 minutes. Transfer to a cutting board and let rest for 5 minutes. Reserve skillet for step 6.



### 2. Season pork

Meanwhile, pick and finely chop **1½ teaspoons rosemary leaves**. Peel and finely chop **½ teaspoon garlic**. In a small bowl, combine garlic, rosemary, **2 teaspoons oil**, and **a pinch of the crushed red pepper flakes**. Pat **pork** dry; season all over with **½ teaspoon salt** and **a few grinds pepper**. Rub **garlic-rosemary mixture** on one side of the pork.



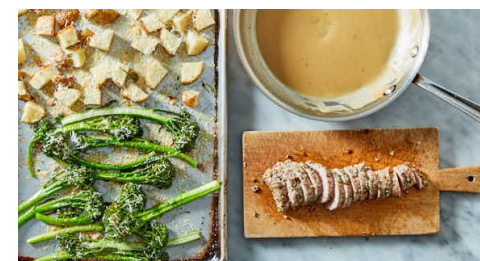
### 5. Roast broccolini

Transfer **broccolini** to the baking sheet with the **potatoes**; season with **2 teaspoons oil** and **a generous pinch each salt and pepper**. Sprinkle **Parmesan** all over the potatoes and broccolini. Roast on lower oven rack until broccolini is tender and potatoes are crisp, 10-12 minutes.



### 3. Prep ingredients

Trim ends from **broccolini**, halve lengthwise if large. Finely grate **Parmesan**.



### 6. Make gravy & serve

Heat **1 tablespoon oil** in same skillet over medium (the handle may still be hot!) Sprinkle **1 tablespoon flour** into skillet; cook, stirring, 1 minute. Add **½ cup water** and **broth concentrate**. Cook, whisking, until **gravy** coats back of spoon, 30 seconds. Season to taste with **salt** and **pepper**. Thinly slice **pork**. Serve with **gravy**, **potatoes**, and **broccolini**. En...