





**FAMILY FRIENDLY**

## Rosemary-Garlic Pork

with Parmesan Potatoes & Broccolini

 20-30min  4 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

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

## What you need

- kosher salt & ground pepper

## Tools

- large 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.

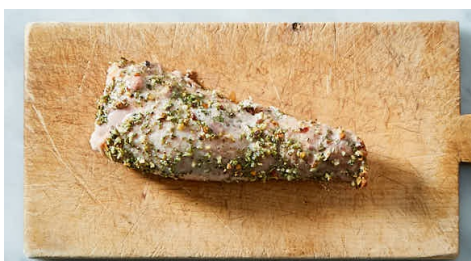
## Nutrition per serving

Calories 630.0kcal, Fat 32.0g, Proteins 41.0g, Carbs 50.0g



### 1. Cook potatoes

Preheat oven to 450°F with racks in the center and lower third. Scrub **potatoes**, then cut into 1-inch pieces. Transfer potatoes to a rimmed baking sheet. Toss with **2 tablespoons oil**, **1 teaspoon salt**, and **a few grinds pepper**. Spread in an even layer and roast until just tender, about 15 minutes (potatoes will finish cooking in step 5).



### 4. Roast pork

Heat **1 tablespoon oil** in a large 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, 12-15 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 **1 tablespoon rosemary leaves**. Peel and finely chop **1 teaspoon garlic**. In a small bowl, combine garlic, rosemary, **1 tablespoon oil**, and **a pinch of the crushed red pepper flakes**. Pat **pork** dry; season all over with **1 teaspoon salt** and **a few grinds pepper**. Rub **garlic-rosemary mixture** on one side of the pork.



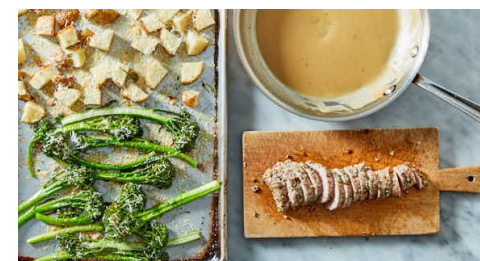
### 5. Roast broccolini

Move **potatoes** to one side of the rimmed baking sheet. Transfer **broccolini** to the baking sheet with the **potatoes**; season with **1 tablespoon 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**, halving lengthwise if large. Finely grate **Parmesan**.



### 6. Make gravy & serve

Heat **2 tablespoons oil** in same skillet over medium (the handle may still be hot!) Sprinkle **2 tablespoons flour** into skillet; cook, stirring, 1 minute. Add **1 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**. E...