



HALL OF FAME

HONEY-GLAZED PORK TENDERLOIN

with Sweet Potatoes and Green Beans



HELLO

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Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 540**



Sweet Potatoes



Garlic



Green Beans



Honey



Pork Tenderloin



Thyme



Chicken Stock Concentrates

START STRONG

In a hurry? Skip peeling the sweet potatoes (just make sure to give them a good scrub). The skins will also bring additional nutrients when left on.

BUST OUT

- Peeler
- 2 Baking sheets
- Medium pan
- Paper towel
- Vegetable oil (4 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Sweet Potatoes 2 | 4
- Pork Tenderloin 12 oz | 24 oz
- Garlic 1 Clove | 2 Cloves
- Thyme ¼ oz | ½ oz
- Green Beans 6 oz | 12 oz
- Chicken Stock Concentrates 2 | 4
- Honey ½ oz | 1 oz

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 ROAST SWEET POTATOES

Wash and dry all produce. Adjust rack to middle position and preheat oven to 425 degrees. Peel **sweet potatoes** and cut into ½-inch cubes. Toss on one half of a baking sheet with a drizzle of **oil** and season with **salt** and **pepper**. Roast in oven until tender, 20-25 minutes total (we'll check in after 10 minutes).



4 ROAST PORK

Once **pork** is browned, transfer to another baking sheet. Roast in oven to desired doneness, 8-12 minutes.



2 SEAR PORK AND PREP

Meanwhile, heat a drizzle of **oil** in a medium pan over medium-high heat. Pat **pork** dry with a paper towel. Season all over with **salt** and **pepper**. Cook in pan, turning occasionally, until browned all over, 6-8 minutes. While pork cooks, mince **1 clove garlic** (use the other as you like). Strip **2 tsp thyme leaves** from stems.



5 MAKE GLAZE

Heat a drizzle of **oil** in pan used for pork over medium heat. Add **garlic** and **thyme**. Cook until fragrant, about 30 seconds. Stir in **stock concentrates**, ¼ **cup water**, and **honey**. Scrape up any browned bits on bottom of pan. Simmer until reduced by half, 3-4 minutes. Add **1 TBSP butter** and stir to melt. Season with **salt** and **pepper**. **TIP:** If glaze seems stiff, stir in a splash or two of water.



3 ROAST GREEN BEANS

After **sweet potatoes** have roasted 10 minutes, remove from oven and toss, keeping toward one side of sheet. Add **green beans** to other side and toss with a drizzle of **oil** and a pinch of **salt** and **pepper**. Return sheet to oven and roast until both veggies are tender, 10-15 minutes.



6 FINISH AND SERVE

Let **pork** rest 2-3 minutes after removing from oven, then thinly slice. Divide **green beans** and **sweet potatoes** between plates, then top with pork. Drizzle with **glaze** and serve.

HOME RUN!

A classic dish like this is a guaranteed hit.

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