



HONEY-GLAZED PORK TENDERLOIN

with Roasted Sweet Potatoes and Green Beans



HELLO

ROASTED GREEN BEANS

One of our favorite ways to add depth and crispiness to this classic green veg

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 560



Sweet Potatoes



Garlic



Green Beans



Honey



Pork Tenderloin



Dried Thyme



Chicken Stock Concentrates

START STRONG

Before heating the pan again in step 5, whisk together stock concentrates, honey, and water directly in a measuring cup. This'll yield a glossier glaze (and save you the trouble of opening packets and measuring when you already have ingredients on the stove).

BUST OUT

- Peeler
- 2 Baking sheets
- Medium pan
- Paper towels
- 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 |
| • Green Beans | 6 oz 12 oz |
| • Dried Thyme | 1 tsp 1 tsp |
| • Chicken Stock Concentrates | 2 4 |
| • Honey | ½ oz 1 oz |

WINE CLUB

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1 ROAST SWEET POTATOES

Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.** Peel and dice **sweet potatoes** into ½-inch cubes. (If you're in a hurry, skip the peeling.) Toss with a drizzle of **oil**, **salt**, and **pepper** on one half of a baking sheet. Roast until lightly browned and tender, 20-25 minutes total (we'll add more to the sheet after 10 minutes).



4 ROAST PORK

Once **pork** is browned, transfer to a separate 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 paper towels. Season all over with **salt** and **pepper**. Cook, turning occasionally, until browned all over, 6-8 minutes. While pork cooks, mince **1 clove garlic** (use the other as you like).



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**, **honey**, and ¼ **cup water**. 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

Once **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 pork, **green beans**, and **sweet potatoes** between plates. Drizzle pork with **glaze** and serve.

HOME RUN!

Try this glaze on pork chops or chicken breasts.

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