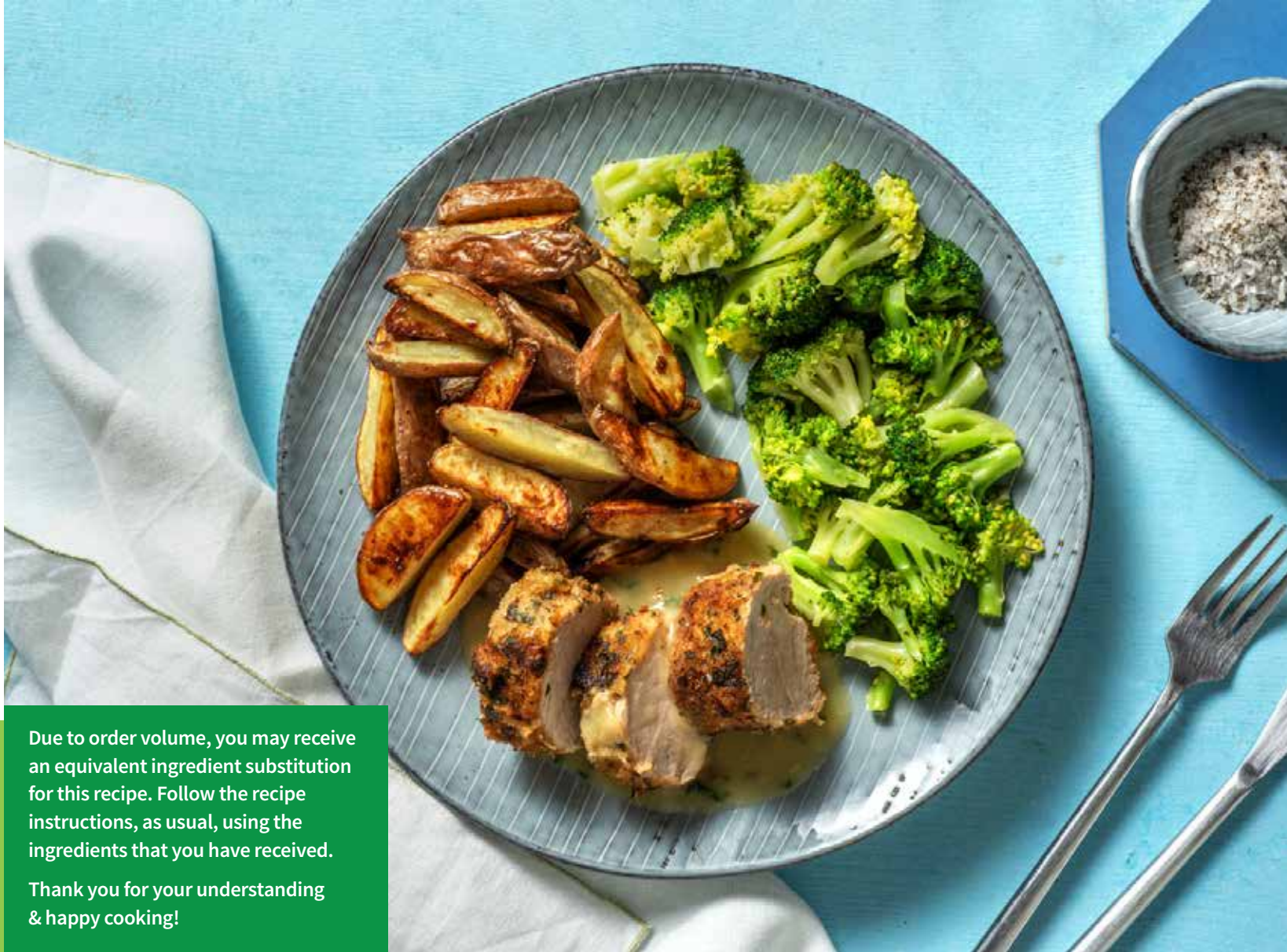




Mustard and Herb-Crusted Pork

with Roasted Potatoes and Broccoli

40 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Pork Tenderloin



Oregano



Red Potato



Dijon Mustard



Panko Breadcrumbs



Broccoli, florets



Honey



Chicken Broth Concentrate



Cornstarch

HELLO BROCCOLI

This vibrant green vegetable is a part of the Brassica family!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring spoons, shallow dish, silicone brush, parchment paper, small bowl, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Tenderloin	340 g	680 g
Oregano	7 g	7 g
Red Potato	300 g	600 g
Dijon Mustard	2 tbsp	4 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Broccoli, florets	227 g	454 g
Honey	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Cornstarch	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast potatoes

Cut the **potatoes** into ½-inch wedges. Toss the **potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt and pepper**. Roast in the **middle** of the oven, until the **potatoes** are golden-brown, 25-28 min.



Prep

While **potatoes** roast, finely chop **1 tbsp oregano leaves** (dbl for 4 ppl). Cut **broccoli** into bite-sized pieces. Combine **panko** and **half the oregano** in a shallow dish. Set aside. Stir together **honey** and **half the mustard** in a small bowl. Set aside. Pat the **pork** dry with paper towels. Season with **salt and pepper**.



Sear pork

Brush the **honey mixture** all over the **pork**, then press gently into the **panko mixture** so it sticks all over. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **pork**. Sear until golden-brown all over, 2-3 min per side. Transfer **pork** to the same baking sheet in the oven with **potatoes**. (**NOTE:** For 4 ppl, use another baking sheet for the pork and roast in the top of the oven.)



Cook broccoli

Continue roasting **pork** and **potatoes** in the **middle** of the oven, until **pork** is cooked through, 14-18 min.** Meanwhile, carefully wipe the same pan clean. Add **1 tbsp butter** (dbl for 4 ppl), swirl pan until melted, 1 min. Add **broccoli** and **2 tbsp water** (dbl for 4 ppl). Stir together. Cook, covered, stirring occasionally, until tender, 5-6 min. Season with **salt and pepper**.



Make sauce

Wipe the same pan clean. Whisk together **cornstarch** and **¾ cup water** (dbl for 4 ppl) in another small bowl. Set aside. Heat the same pan over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl). Swirl pan until melted, 1-2 min. Add **broth concentrate(s)**, **cornstarch mixture**, **remaining oregano** and **remaining mustard**. Cook, whisking together, until **sauce** reduces slightly, 2-3 min.



Finish and serve

Thinly slice the **pork**. Divide the **pork**, **potatoes** and **broccoli** between plates. Serve the **pan sauce** on the side.

Dinner Solved!