



In your box

- .6 oz. Butter
- 2 Garlic Cloves
- 2 tsp. Chicken Demi-Glace Concentrate
- 3 oz. Marsala Cooking Wine
- 4 oz. Cremini Mushrooms
- 12 oz. Broccoli Florets

Customize It Options

- 14 oz. Pork Tenderloin
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 oz. Boneless Skinless Chicken Breasts
- 14 oz. Duroc Boneless Pork Chops

*Contains: milk

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Baking Sheet, Large Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Pork Tenderloin Marsala

with roasted broccoli

NUTRITION per serving—Calories: 531, Carbohydrates: 18g, Sugar: 6g, Fiber: 4g, Protein: 49g, Sodium: 916mg, Fat: 26g, Saturated Fat: 7g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

35-45 min.

Cook Within

6 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

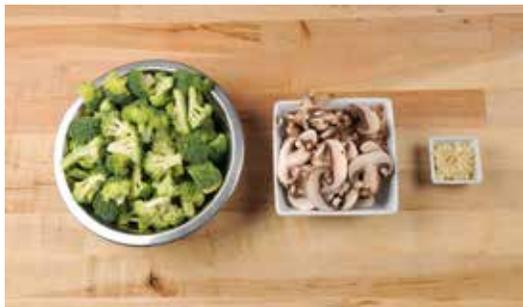
Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **ribeye**, follow same instructions as pork in Steps 1, 3 and 4, searing steaks until browned on two sides, 2-3 minutes per side then roasting until ribeye reaches minimum internal temperature, 12-14 minutes. Rest, 3 minutes. Halve to serve.
- If using **chicken breasts** follow same instructions as pork in Steps 1, 3 and 4, searing chicken on two sides, 4-5 minutes per side, then roasting until chicken reaches minimum internal temperature, 8-10 minutes.
- If using **pork chops**, follow same instructions as pork tenderloin in Steps 1, 3, and 4, searing on two sides, 2-3 minutes per side, then roasting until pork reaches minimum internal temperature, 6-8 minutes. Remove pork to a plate and rest, 3 minutes. Continue roasting **broccoli** until tender, 7-10 minutes.



1. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Cut **broccoli** into bite-sized pieces.
- Mince **garlic**.
- Pat **pork tenderloin** dry, and season all over with ¼ tsp. **salt** and a pinch of **pepper**.



2. Prepare the Broccoli

- Place **broccoli** on prepared baking sheet and toss with **garlic**, 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into broccoli.
- Spread into a single layer on one half of baking sheet.



3. Sear the Tenderloin

- Heat 2 tsp. **olive oil** in a large non-stick pan over medium-high heat. Add **pork tenderloin** to hot pan and sear until browned on two sides, 3-4 minutes per side.
- Transfer pork tenderloin to empty half of baking sheet. Reserve pan; no need to wipe clean.



4. Roast the Broccoli and Pork Tenderloin

- Roast **pork tenderloin** and **broccoli** in hot oven until broccoli is tender and pork reaches a minimum internal temperature of 145 degrees, 13-16 minutes.
- Rest roasted pork tenderloin 5 minutes, then cut into ½" slices.
- While broccoli and pork roast, make sauce.



5. Make Sauce and Finish Dish

- Return pan used to sear pork tenderloin to medium heat and add 2 tsp. **olive oil**. Add **mushrooms** to hot pan and stir occasionally until browned, 5-7 minutes.
- Stir in **demi-glace** and **Marsala wine**. Bring to a simmer.
- Once simmering, stir often until slightly thickened, 1-2 minutes.
- Remove from burner and swirl in **butter**. Season with a pinch of **pepper**.
- Plate dish as pictured on front of card, topping **pork slices** with sauce. Bon appétit!