



Pretzel-Crusted Pork Medallions

WITH POTATOES AND BACON BRUSSELS SPROUTS

Oven-Ready Plus



Prep & Cook Time

30-40 MIN

Cook Within

6 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
Medium Non-Stick Pan,
Mixing Bowl

Ingredients

- 8 oz. Red Potatoes
- 1/2 oz. Caramelized Onion Jam
- .6 oz. Butter
- 1/2 fl. oz. Brewpub Style Mustard
- 1/2 tsp. Garlic Salt
- 1 oz. Pretzels
- 4 oz. Shredded Brussels Sprouts
- 12 oz. Pork Tenderloin Medallions
- 1/2 oz. Crumbled Bacon

Difficulty Level

EASY

Spice Level

NOT SPICY

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/25131

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.



1. Start the Vegetables

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Spray both provided trays with **cooking spray**. Set **butter** on counter to soften.
- Prick **potatoes** all over with a fork. Place potatoes on a microwave-safe plate and microwave until fork-tender, 3-6 minutes.
- In one provided tray, combine **Brussels sprouts**, **bacon**, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper**. Push to one side of tray.
- Carefully remove potatoes from microwave. Transfer potatoes to now-empty side of tray and top with 1 tsp. olive oil, half the **garlic salt** (reserve remaining for pork), and a pinch of salt and pepper. Cover Brussels sprouts half of tray with foil, leaving potatoes uncovered.
- Bake half-covered (potatoes uncovered, Brussels sprouts covered) in hot oven until Brussels sprouts are tender, 15-20 minutes.
- While vegetables bake, continue recipe.



2. Sear the Pork

- Finely crush **pretzels** until consistency of breadcrumbs. For best results, place in a plastic bag and crush with a heavy object. Place crushed pretzels on a plate.
- Pat **pork** dry and season with remaining **garlic salt** and a pinch of salt and **pepper**. If you receive a whole pork tenderloin, pat dry and, on a separate cutting board, slice into medallions, 3/4"-thick. Place pork on crushed pretzels, pressing gently to adhere to one side.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add pork to hot pan, pretzel-side down, and sear until browned, 2-3 minutes.
- Remove from burner. Transfer pork, seared-side up, to second prepared tray.



3. Bake the Meal

- Bake uncovered in hot oven until **pork** reaches a minimum internal temperature of 145 degrees, 6-8 minutes.
- *Pork thickness can vary; if you receive a thinner medallion, we recommend checking for doneness sooner.*
- Carefully remove both trays from oven. Rest, 3 minutes.
- Gently smash **potatoes** with the back of a spoon.
- In a mixing bowl, combine **mustard** and softened **butter**.
- To serve, top pork with mustard butter and garnish potatoes with **onion jam**. Bon appétit!