



In your box

- 12 oz. Broccoli Florets
- 2 Garlic Cloves
- 1 Pork Tenderloin
- 1 oz. Light Brown Sugar
- 1 Tbsp. Smoky Chile and Cumin Rub
- 1 tsp. Sriracha



Smoky-Sriracha Pork Tenderloin

with roasted broccoli

NUTRITION per serving—Calories: 427, Carbohydrates: 23g, Fat: 16g, Protein: 47g, Sodium: 1272mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
6 days

Difficulty Level ● ● ● ● ●
Easy

Spice Level ● ● ● ● ●
Mild

You will need

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

Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

Prepare the Ingredients

- Cut **broccoli** into bite-sized pieces.
- Mince **garlic**.
- Pat **pork tenderloin** dry, and season all over with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**.



2

Sear the Pork Tenderloin

- Place a medium non-stick pan over medium-high heat.
- Add 2 tsp. **olive oil** and **pork tenderloin** to hot pan. Sear on three sides until browned, 1-2 minutes per side.
- Transfer pork tenderloin to half of prepared baking sheet.
- Reserve pan; no need to wipe clean.



3

Roast the Pork Tenderloin and Broccoli

- Toss **broccoli**, **garlic**, 2 tsp. **olive oil**, and $\frac{1}{4}$ tsp. **salt** on other half of baking sheet. Spread broccoli into a single layer on its half.
- Roast in hot oven until broccoli is tender and **pork tenderloin** reaches a minimum internal temperature of 145 degrees, 20-22 minutes.
- Rest pork tenderloin at least 5 minutes.
- While pork rests, make glaze.



4

Make the Glaze

- Add **brown sugar**, **seasoning rub**, **Sriracha** (to taste), and $\frac{1}{3}$ cup **water** to pan used to sear pork and return pan to medium heat.
- Bring to a simmer, stirring occasionally, and cook until glaze is the texture of a thin syrup, 3-5 minutes.
- Season with a pinch of **salt** and **pepper**.
- Remove from burner.



5

Finish the Dish

- Cut **pork tenderloin** into $\frac{1}{2}$ " slices.
- Plate as pictured on front of card, drizzling **glaze** over pork slices. Bon appétit!