

Molasses-Glazed Roast Pork and Sweet Potatoes  
From the Williams-Sonoma website and  
Which they adapted from Williams-Sonoma Weeknight Fresh & Fast,  
by Kristine Kidd (Williams-Sonoma, 2011)

Prep time: 25 minutes

Cook time: 40 minutes

Serves: 4

**Ingredients:**

2 pork tenderloins, each 10 to 12 oz.  
Coarse kosher salt and freshly ground black pepper, to taste  
1/4 cup light molasses  
1/4 cup Dijon mustard  
1 Tbs. minced fresh rosemary  
1 tsp. red pepper flakes  
1 1/2 lb. orange-fleshed sweet potatoes, unpeeled, cut into 1/2-inch slices  
2 1/2 Tbs. olive oil, plus more for brushing  
1 shallot, minced  
1/2 cup low-sodium chicken broth

**Directions:**

Preheat an oven to 400°F. Season the pork tenderloins lightly with salt and black pepper. Set aside.

In a small bowl, stir together the molasses, mustard, rosemary and 1/2 tsp. of the red pepper flakes. Set aside.

In a large bowl, combine the sweet potatoes, the remaining 1/2 tsp. red pepper flakes and 1 1/2 Tbs. of the olive oil. Season with salt and black pepper and toss to coat the sweet potatoes evenly. Brush a large rimmed baking sheet with olive oil. Arrange the sweet potatoes on the baking sheet in a single layer, leaving a space in the center of the pan. Transfer to the oven and roast for 15 minutes.

Meanwhile, in a large fry pan over medium-high heat, warm the remaining 1 Tbs. olive oil. Add the pork and brown on all sides, about 6 minutes.

Remove the baking sheet from the oven and place the pork in the center; set the fry pan aside. Brush the pork and potatoes with some of the molasses mixture. Return the baking sheet to the oven and roast until the potatoes are tender and an instant-read thermometer inserted into the thickest part of the pork registers 145°F, about 15 minutes. Transfer the pork and potatoes to a warmed platter.

Pour off all but 1 Tbs. of the fat from the fry pan and set the pan over medium-high heat. Add the shallot and cook, stirring frequently to scrape up the browned bits, until the shallot begins to soften, about 3 minutes. Add the remaining molasses mixture and the broth and bring to a boil, stirring frequently. Simmer until the sauce thickens slightly, about 3 minutes.

Slice the pork and drizzle with the sauce. Serve the pork and potatoes immediately, passing any remaining sauce at the table. Serves 4.