Roasted Pork with Apples and Potatoes

1 pound pork tenderloin

3 Tablespoons olive oil

1 Tablespoon chopped fresh thyme

1 Tablespoon chopped fresh rosemary

1 1/4 teaspoons salt

3/4 teaspoon pepper

1 pound yukon gold potatoes, cut into 2 inch wedges

1 large braeburn apple, sliced

6 ounces haricots verts

3 Tablespoons chicken stock

3 Tablespoons butter

1 1/2 Tablespoons apple cider vinegar

Preheat oven to 500.

Preheat a baking sheet in oven.

Rub pork with 1 T. oil, 2 t. thyme, 2 t. rosemary, 1/2 t. salt and 1/2 t. pepper.

Place pork on heated pan. Reduce oven to 450 and roast 5 minutes.

Combine remaining oil, thyme, rosemary, salt, pepper, potatoes and apple.

Add potato mixture to pan and bake 15 minutes or until pork reaches 140.

Transfer pork to a cutting board to rest.

Add green beans to pan and bake 10 minutes.

Transfer potato mixture to a bowl.

Add stock, butter and vinegar to hot pan and scrape browned bits from bottom.

Slice pork and arrange over vegetables. Drizzle pan sauce over pork.