

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*



1 Clove | 1 Clove Garlic



Green Beans



10 oz | 20 oz Pork Tenderloin



1tsp | 1tsp Dried Thyme



Chicken Stock Concentrates



2 tsp | 4 tsp Honey



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz S Chicken Cutlets



HONEY THYME PORK TENDERLOIN

with Roasted Potatoes & Green Beans





HELLO

ROASTED GREEN BEANS

One of our favorite ways to add depth of flavor to this classic green veg

WHISK-Y BUSINESS

For a glossier sauce, whisk together the stock concentrates, honey, and water before adding to the pan in step 5.

BUST OUT

- 2 Baking sheets Paper towels (or 1 baking
- sheet) (5)

 Large pan
 - Aluminum foil 🔄
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)

 Contains: Milk

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1 ROAST POTATOES

- Adjust racks to top and middle positions and preheat oven to 450 degrees. Wash and dry produce.
- Dice potatoes into ½-inch pieces. Toss on one side of a baking sheet with a drizzle of oil, salt, and pepper.
- Roast on middle rack until lightly browned and tender, 20-25 minutes total. (You'll add more to the sheet after 10 minutes.)



- Meanwhile, pat pork* dry with paper towels; season all over with salt and pepper.
- Heat a drizzle of oil in a large pan over medium-high heat. Add pork and cook, turning occasionally, until browned all over, 6-8 minutes (it'll finish cooking in step 4).
- While pork cooks, trim **green beans** if necessary. Peel and mince **garlic**.
- Swap in **chicken*** for pork. Cook until browned and cooked through,
 3-5 minutes per side. Transfer to a cutting board; tent with foil to keep warm.



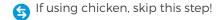
3 ROAST GREEN BEANS

- Once potatoes have roasted
 10 minutes, remove sheet from oven; carefully toss, keeping on one side.
- Toss green beans on empty side with a drizzle of oil and a pinch of salt and pepper.
- Return to middle rack until veggies are tender, 10-12 minutes more.



4 ROAST PORK

- Once **pork** is browned all over, transfer to a second baking sheet.
- Roast on top rack until pork is cooked through, 8-12 minutes. Transfer to a cutting board.





5 MAKE SAUCE

- Heat a drizzle of oil in pan used for pork over medium heat. Add garlic and thyme; cook until fragrant, 30 seconds.
- Stir in stock concentrates, honey, and ¼ cup water (½ cup for 4 servings). Simmer, scraping up any browned bits from bottom of pan, until reduced by half 3-4 minutes
- Stir in 1 TBSP butter (2 TBSP for 4) until melted. Season with salt and pepper.
 TIP: If sauce seems too thick, stir in a splash or two of water.



6 FINISH & SERVE

- Thinly slice **pork** crosswise.
- Divide pork, green beans, and potatoes between plates. Drizzle pork with sauce and serve.
- Thinly slice chicken crosswise.