



SWEET & SMOKY PORK TENDERLOIN

with Chili Roasted Carrots, Mashed Potatoes & Cherry Sauce

INGREDIENTS

2 PERSON | 4 PERSON



5 tsp | 5 tsp
White Wine
Vinegar



12 oz | 24 oz
Carrots



12 oz | 24 oz
Potatoes*



10 oz | 20 oz
Pork Tenderloin



1 TBSP | 2 TBSP
Smoky Cinnamon
Paprika Spice



1 tsp | 1 tsp
Chili Flakes



2 | 3
Cherry Jam



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



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
Chicken Cutlets

Calories: 650



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 650



HELLO

CINNAMON PAPRIKA SPICE

A little something smoky and sweet to amp up the flavor

BLOT IT OUT

Blotting out moisture allows the seasonings to really stick and ensures even browning as the pork roasts.

BUST OUT

- Peeler
 - Paper towels
 - Large pot
 - Small bowl
 - Strainer
 - Potato masher
 - Baking sheet
-
- Kosher salt
 - Black pepper
 - Olive oil (2 tsp | 2 tsp)
 - Cooking oil (1 tsp | 1 tsp)
 - Butter (2 TBSP | 4 TBSP)
- Contains: Milk

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*Pork is fully cooked when internal temperature reaches 145°.

🔄 *Chicken is fully cooked when internal temperature reaches 165°.



1 PREP

- Adjust rack to middle position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Peel and cut **carrots** on a diagonal into ½-inch pieces.



4 MAKE SAUCE

- While pork roasts, add **jam** and **1 tsp vinegar** (*be sure to measure; we sent more*) to bowl with **reserved Cinnamon Paprika Spice**; stir to combine. Microwave until warm, 30-60 seconds.
- Stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. Season with **salt and pepper**.



2 COOK POTATOES

- Dice **potatoes** into ½-inch pieces; place in a large pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes.
- Reserve **½ cup potato cooking liquid**, then drain and return potatoes to pot.
- Keep covered off heat until ready to mash.



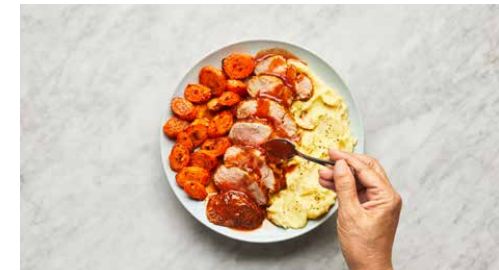
5 MASH POTATOES

- Mash drained **potatoes** with **sour cream** and **1 TBSP butter** (2 TBSP for 4 servings) until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed. Season with **salt and pepper**.



3 ROAST PORK & CARROTS

- Meanwhile, toss **carrots** on one side of a baking sheet with a **drizzle of oil, salt, and pepper**. (**For 4 servings, spread across entire sheet.**) Roast on middle rack for 5 minutes.
 - Pat **pork*** dry with paper towels. Rub with a **large drizzle of olive oil**; season generously all over with **salt and pepper**. Reserve **¼ tsp Cinnamon Paprika Spice** in a small microwave-safe bowl; rub pork all over with remaining Cinnamon Paprika Spice.
 - Once carrots have roasted for 5 minutes, remove sheet from oven. Carefully place pork on empty side of sheet. (**For 4 servings, leave carrots roasting; add pork to a second sheet and roast on top rack.**) Roast until pork is cooked through and carrots are browned and tender, 18-20 minutes more.
 - Transfer pork to a cutting board to rest.
- 🔄 Swap in **chicken*** for pork; roast until chicken is cooked through and carrots are browned and tender, 15-18 minutes more.



6 FINISH & SERVE

- Slice **pork** crosswise.
 - Toss **carrots** with a **pinch of chili flakes** to taste.
 - Divide pork, **mashed potatoes**, and carrots between plates. Drizzle **sauce** over pork and serve.
- 🔄 Slice **chicken** crosswise.