



# PEPPER JAM PORK FILET

plus a Kale & Sweet Potato Jumble

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Sweet Potatoes



1 | 2

Red Onion



4 oz | 8 oz

Kale



10 oz | 20 oz

Pork Filet



1 tsp | 2 tsp

Smoked Paprika



1 | 2

Red Pepper Jam



1 | 2

Chicken Stock Concentrate



1½ TBSP | 3 TBSP

Sour Cream  
Contains: Milk



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## HelloCustom

2 PERSON | 4 PERSON

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10 oz | 20 oz  
Chicken Cutlets

Calories: 520



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 530





HELLO

### RED PEPPER JAM

Tangy, sweet, and a little bit savory, this delectable spread stars in a flavorful sauce for pork filet.

### DOUBLE DUTY

In step 3, you'll be cooking the pork filet twice, delivering a culinary one-two punch to help it reach its full potential. Searing helps the pork develop a caramelized crust for rich flavor. Roasting applies heat evenly, allowing the meat to cook through for juicy and tender results.

### BUST OUT

- Baking sheet
- 2 Large pans
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (1 tsp | 1 tsp)

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### 1 PREP

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce.
- Dice sweet potatoes into ½-inch pieces. Halve, peel, and cut onion into ½-inch-thick wedges. Remove and discard any large stems from kale; chop into bite-size pieces.



### 2 ROAST VEGGIES

- Toss sweet potatoes and onion on one side of a baking sheet with a large drizzle of oil, salt, and pepper. (For 4 servings, spread veggies across entire sheet.)
- Roast on top rack for 10 minutes (you'll add the pork then).



### 3 COOK PORK

- Pat pork\* dry with paper towels; season all over with paprika, salt, and pepper. Heat a drizzle of olive oil in a large pan over medium-high heat. Add pork and cook, turning occasionally, until browned all over, 4-8 minutes.
- Once veggies have roasted 10 minutes, carefully transfer pork to opposite side of sheet. (For 4, leave veggies roasting; add pork to a second sheet and roast on middle rack.) Roast until pork is cooked through and veggies are tender, 10-12 minutes. TIP: If pork is done before veggies, remove from sheet and roast veggies 5 minutes more. Transfer pork to a cutting board.

↻ Swap in chicken\* for pork. Cook until browned and cooked through, 3-5 minutes per side. (Skip roasting!) Transfer to a cutting board.



### 4 COOK KALE & MAKE SAUCE

- Meanwhile, heat a drizzle of oil in a second large pan over medium heat. Add kale, 2 TBSP water (4 TBSP for 4 servings), and a pinch of salt and pepper. Cook, stirring occasionally, until tender, 5-7 minutes. Remove from heat.
- Heat pan used for pork over medium heat. Add jam, stock concentrate, and ¼ cup water (½ cup for 4). Cook, stirring occasionally, until thickened, 3-4 minutes.
- Remove from heat; stir in sour cream and season with pepper. TIP: If sauce seems too thick, stir in a splash of water.



### 5 MIX VEGGIES

- Transfer sweet potatoes and onion to pan with kale. Cook over medium heat until warmed through, 1-2 minutes. Taste and season with salt and pepper.



### 6 SERVE

- Thinly slice pork crosswise.
- Divide veggies between bowls; top with pork. Spoon sauce over pork and serve.

↻ Thinly slice chicken crosswise.

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

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