



# HONEY THYME PORK FILET

with Roasted Potatoes & Green Beans

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



6 oz | 12 oz  
Green Beans



10 oz | 20 oz  
Pork Filet



1 Clove | 1 Clove  
Garlic



1 tsp | 1 tsp  
Dried Thyme



2 | 4  
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

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: 510



10 oz | 20 oz  
Beef Tenderloin  
Steak

Calories: 590



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 520



HELLO





### HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

### 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 (or 1 baking sheet)  
- Paper towels
- Large pan
- Aluminum foil  

- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

### MORE IS MORE


If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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

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

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





### 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.)**



### 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.

-  If using chicken or beef, skip this step!
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### 2 SEAR PORK & PREP

- 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\*** or **beef\*** for pork.
-  Cook chicken until cooked through, 3-5 minutes per side, or cook beef to desired doneness, 4-7 minutes per side. Transfer to a cutting board; tent with foil to keep warm.



### 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.**




### 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.



### 6 FINISH & SERVE

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