



# HOISIN-GLAZED PORK FILET

with Scallion Rice, Ponzu Roasted Green Beans & Sriracha Mayo

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



6 oz | 12 oz  
Green Beans



2 TBSP | 4 TBSP  
Hoisin Sauce  
Contains: Soy, Wheat



1 tsp | 1 tsp  
Garlic Powder



½ Cup | 1 Cup  
Jasmine Rice



10 oz | 20 oz  
Pork Filet



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 2 tsp  
Sriracha



6 ml | 12 ml  
Ponzu Sauce  
Contains: Fish, Soy, Wheat



1 TBSP | 2 TBSP  
Sesame Seeds  
Contains: Sesame



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



## 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: 680



10 oz | 20 oz  
Beef Tenderloin  
Steak

Calories: 760



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 690



HELLO

## PONZU

A citrusy, umami-packed sauce that's equal parts sweet and tart

## UNDER COVER

The key to tender rice? Simmer until no water remains (no peeking!), then let it sit covered off heat so the moisture redistributes.

## BUST OUT

- 2 Small bowls
- Large pan
- Small pot
- Baking sheet
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- 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 PREP & MAKE GLAZE

- Adjust rack to middle position (**middle and top positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Trim **green beans** if necessary.
- In a small microwave-safe bowl, combine **hoisin**, **¼ tsp garlic powder** (½ tsp for 4), and **1 TBSP water** (2 TBSP for 4). (You'll use more garlic powder later.) Microwave until warmed through, 30 seconds.



## 4 ROAST PORK & GREEN BEANS

- On opposite side of sheet from **pork**, toss **green beans** with a **drizzle of oil**, **salt**, and **pepper**. (For 4 servings, add green beans to a second baking sheet; roast on top rack.)
- Roast on middle rack until pork is cooked through and green beans are tender, 10-12 minutes.
- In the last 3-5 minutes, remove sheet from oven; carefully pour **half the hoisin glaze** (save the rest for serving) over pork, turning to coat. Return to oven until glaze is tacky. Transfer pork to a cutting board. Let rest at least 5 minutes.

- 🍷 Toss and roast **green beans** as instructed. (Skip roasting chicken or beef.)



## 2 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **scallion whites**; cook until softened, 1 minute.
- Stir in **rice**, **¾ cup water** (1½ cups for 4 servings), and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



## 5 MAKE SRIRACHA MAYO

- Meanwhile, in a second small bowl, combine **mayonnaise**, **remaining garlic powder** to taste, and as much **Sriracha** as you like. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



## 3 SEAR PORK

- 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; sear, turning occasionally, until browned all over, 4-8 minutes. Transfer pork to one side of a baking sheet. (For 4 servings, **spread pork out across entire sheet.**) **TIP: For easy cleanup, line sheet with foil first.**

- 🍷 Swap in **chicken\*** or **beef\*** for pork. Cook chicken until browned and cooked through, 3-5 minutes per side, or cook beef to desired doneness, 4-7 minutes per side. Add **half the hoisin glaze** to pan; turn chicken or beef to coat. Transfer to a cutting board (**no need to roast!**).



## 6 FINISH & SERVE

- Thinly slice **pork** crosswise.
- Fluff **rice** with a fork; stir in **1 TBSP butter** (2 TBSP for 4 servings) and season with **salt** and **pepper**. Toss **green beans** with **ponzu** and **half the sesame seeds**.
- Divide rice, green beans, and pork between plates. Drizzle pork with **remaining hoisin glaze**; drizzle everything with as much **Sriracha mayo** as you like. Top with **scallion greens** and as many remaining sesame seeds as you like. Serve.

- 🍷 Thinly slice **chicken** or **beef** against the grain.