



HONEY SRIRACHA PORK FILET

with Roasted Sesame Carrots & Cilantro Lime Rice

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



2 | 2
Scallions



1 Thumb | 1 Thumb
Ginger



1 | 1
Lime



¼ oz | ¼ oz
Cilantro



½ Cup | 1 Cup
Jasmine Rice



10 oz | 20 oz
Pork Filet



1 TBSP | 1 TBSP
Sesame Seeds
Contains: Sesame



1 TBSP | 1 TBSP
Sesame Oil
Contains: Sesame



1 | 2
Chicken Stock
Concentrate



2 tsp | 4 tsp
Honey



2 tsp | 4 tsp
Sriracha



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



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: 680



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 700



HELLO

CILANTRO LIME RICE

Bright cilantro and zesty lime give rice a refreshing flavor boost.

REST UP

Make sure to let the pork stand at least 5 minutes after it's done roasting in the oven. That extra time before slicing gives the juices a chance to settle and redistribute, keeping the meat nice and moist.

BUST OUT

- Peeler
- Zester
- Baking sheet
- Small pot
- Paper towels
- Large pan

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

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince **ginger**. Mince **cilantro**. Zest and quarter **lime**.



4 COOK 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. Turn off heat.
- Once **carrots** have roasted 12 minutes, carefully add seared pork to empty side of sheet; wipe out pan. (**For 4 servings, leave carrots roasting and add pork to a second sheet; roast on middle rack.**) Return to top rack until carrots are browned and tender and pork is cooked through, 10-12 minutes more.
- Remove from oven; let pork rest on sheet for 5 minutes. Sprinkle carrots with **sesame seeds**.

- 🔄 Swap in **chicken*** for pork. Cook chicken in pan until cooked through, 3-5 minutes per side (**no need to roast!**). Transfer to a cutting board to rest; continue to roast **carrots** as instructed.



2 ROAST CARROTS

- Toss **carrots** on one side of a baking sheet with a **drizzle of oil**; season generously with **salt** and **pepper**. (**For 4 servings, spread carrots out across entire sheet.**)
- Roast on top rack for 12 minutes (**you'll add more to the sheet then**).



5 MAKE SAUCE

- Heat **half the sesame oil** (all for 4 servings) and **½ TBSP butter** (1 TBSP for 4) in same pan over medium-high heat. Add **scallion whites** and **half the ginger** (**add more if desired**). Cook until fragrant and softened, 1 minute.
- Stir in **stock concentrate**, **honey**, and **¼ cup water** (2 cup for 4). Bring to a simmer; cook until slightly reduced, 1-2 minutes. Remove from heat.
- Stir in **1 TBSP butter** (2 TBSP for 4) and as much **Sriracha** as you like. (**TIP: start with half, then taste and add more from there if you like**). Season with **salt** and **pepper**.



3 COOK RICE

- While carrots roast, in a small pot, combine **rice**, **¾ cup water** (**1½ cups for 4 servings**), and a **pinch of salt**. Bring to a boil; cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **cilantro**, **lime zest**, **juice from half the lime**, and **½ TBSP butter** (1 TBSP for 4). Season with **salt** and **pepper**.
- Stir in **scallion greens** and any **resting juices from pork** to pan with **sauce**.
- Slice **pork** crosswise.
- Divide pork, rice, and **carrots** between plates. Spoon sauce over pork and serve with **remaining lime wedges** and any **remaining Sriracha** on the side.

- 🔄 Thinly slice **chicken** crosswise.

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

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