



# SWEET & SMOKY PORK FILET

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 Filet

  
1 tsp | 2 tsp  
Cinnamon

  
1 tsp | 2 tsp  
Smoked Paprika

  
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

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.

  
10 oz | 20 oz  
Chicken Cutlets

  
10 oz | 20 oz  
Beef Tenderloin  
Steak

Calories: 640

Calories: 720



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 660





## BUST OUT

- Peeler
  - Large pot
  - Strainer
  - Paper towels
  - Small bowl
  - Baking sheet
  - Potato masher
  - Kosher salt
  - Black pepper
  - Olive oil (2 tsp | 2 tsp)
  - Cooking oil (1 tsp | 1 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.



### 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.



### 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.



### 3 ROAST 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 (**you'll add more to the sheet then**).



### 4 ROAST PORK

- Pat **pork\*** dry with paper towels. Rub with a **large drizzle of olive oil**; season with **salt and pepper**.
- In a small microwave-safe bowl, combine **paprika** and **cinnamon**. Rub **1¼ tsp spice mixture (3½ tsp for 4 servings)** over pork. (**Reserve remaining spice mixture for the next step.**)
- Once carrots have roasted 5 minutes, remove sheet from oven. Carefully place pork on empty side. (**For 4, add pork to a second sheet and roast on top rack.**)
- Roast until pork is cooked through, 18-20 minutes more. Transfer to a cutting board.

🔗 Once carrots have roasted 5 minutes, swap in **chicken\*** for pork. Roast until chicken is cooked through, 15-18 minutes more.

🔗 Once carrots have roasted 8 minutes, swap in **beef\*** for pork. Roast until beef is cooked to desired doneness, 12-15 minutes more.



### 5 MAKE SAUCE

- While pork roasts, add **jam** and **1 tsp vinegar** (1½ tsp for 4 servings) to bowl with **reserved spice mixture**; stir to combine. (**Be sure to measure the vinegar—we sent more!**) Microwave until warm, 30-60 seconds.
- Stir in **1 TBSP butter (2 TBSP for 4)** until melted. Season with **salt and pepper**.



### 6 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**.



### 7 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 or slice **beef** against the grain.

\*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°.

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