

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz **Russet Potatoes**



6 oz | 12 oz Carrots



Red Onion



¼ oz | ½ oz Rosemary



Apple



1 TBSP | 2 TBSP Fry Seasoning



10 oz | 20 oz Pork Filet



4 TBSP | 8 TBSP Mayonnaise Contains: Eggs



2 tsp | 4 tsp Honey



4 tsp | 8 tsp Dijon Mustard



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.



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



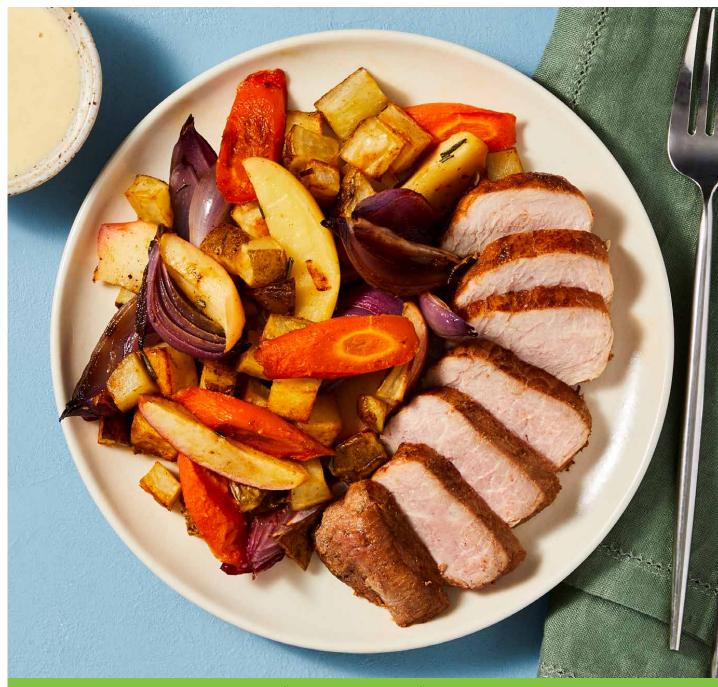
10 oz | 20 oz Beef Tenderloin Steak

G Calories: 760

G Calories: 830

SHEET PAN PORK WITH CREAMY MUSTARD

plus Rosemary Roasted Root Veggies & Apple



PREP: 15 MIN COOK: 45 MIN CALORIES: 770



HELLO

SHEET PAN DINNER

Pork and a colorful jumble of potatoes, carrots, onion, and apple, all roasted on one sheet pan for a hearty meal

GIVE IT A REST

Let the pork stand at least 5 minutes after cooking so the juices have a chance to settle—they keep the meat nice and moist.

BUST OUT

- Peeler
- Paper towels
- · Baking sheet
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)

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

HOW WAS YOUR MEAL?



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- *Pork is fully cooked when internal temperature reaches 145°.
- (5) *Chicken is fully cooked when internal temperature
- *Beef is fully cooked when internal temperature reaches 145°



1 PREP

- · Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 450 degrees. Wash and dry produce.
- Dice potatoes into 1/2-inch pieces. Trim, peel, and cut carrots on a diagonal into ½-inch-thick pieces. Halve, peel, and cut onion into 1/2-inch-thick wedges. Strip rosemary leaves from stems; finely chop leaves until you have 2 tsp (4 tsp for 4). Halve, core, and cut apple into ½-inchthick wedges.



2 ROAST VEGGIES

- Toss potatoes, carrots, and onion on a baking sheet with a large drizzle of oil, chopped rosemary, half the Fry Seasoning (you'll use the rest in the next step), salt, and pepper. (Divide between 2 baking sheets for 4 servings; roast on top and middle racks.)
- Roast on top rack for 10 minutes (you'll add the pork and apple then).



3 ROAST PORK & APPLE

- While veggies roast, pat pork* dry with paper towels and season all over with remaining Fry Seasoning, salt, and pepper. Rub with a drizzle of oil.
- · Once veggies have roasted 10 minutes, add pork to same sheet. Carefully toss apple with veggies. (For 4 servings, add pork to one sheet and apple to other.)
- Return to top rack until veggies and apple are browned and tender and pork is cooked through, 18-22 minutes more. (For 4, return sheet with pork and veggies to top rack and sheet with veggies and apple to middle rack.)
- Swap in **chicken*** or **beef*** for pork;
- Once **veggies** have roasted for 12 minutes, add chicken or beef to sheet. Roast until chicken is cooked through. 15-20 minutes, or until beef reaches to desired doneness, 12-15 minutes.



4 MAKE SAUCE

· Meanwhile, in a small bowl, combine mayonnaise, honey, and mustard. Season with salt and pepper.



5 SLICE PORK

• Once **pork** is done, carefully transfer to a cutting board. Let rest at least 5 minutes. then thinly slice crosswise. TIP: Love extra-crispy veggies? While pork rests, heat broiler to high and return veggies



to oven for 2-3 minutes more.

· Divide pork and roasted veggies and apple between plates. Serve with creamy mustard on the side for dipping.

6 SERVE

Slice **chicken** or **beef** against the grain.