



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
OR GIVE US A CALL AT (646) 846-3663.

*The ingredient you received may be a different color.



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: 650



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 640



BUST OUT

- Peeler
- Large pot
- Strainer
- Paper towels
- Small bowl
- Baking sheet
- Potato masher

- Kosher salt
 - Black pepper
 - Olive 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, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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 **drizzle of olive oil**; season with **salt and pepper**.
- In a small microwave-safe bowl, combine **paprika** and **cinnamon**. Sprinkle **1¼ tsp spice mixture** (3½ tsp for 4 servings) over pork; rub to coat. (**Reserve remaining spice mixture.**)
- Once carrots have roasted 5 minutes, remove sheet from oven. Carefully add pork to empty side. (**For 4, leave carrots roasting; 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.



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.

🔄 Swap in **chicken*** for pork; roast until cooked through, 15-18 minutes more.

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

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

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