

INGREDIENTS

2 PERSON | 4 PERSON



5 tsp | 5 tsp White Wine Vinegar



Carrots



12 oz | 24 oz Potatoes*



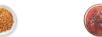
10 oz | 20 oz Pork Filet



1 tsp | 2 tsp Cinnamon



1 tsp | 2 tsp Smoked Paprika



1tsp | 1tsp Chili Flakes



Cherry Jam



11/2 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.

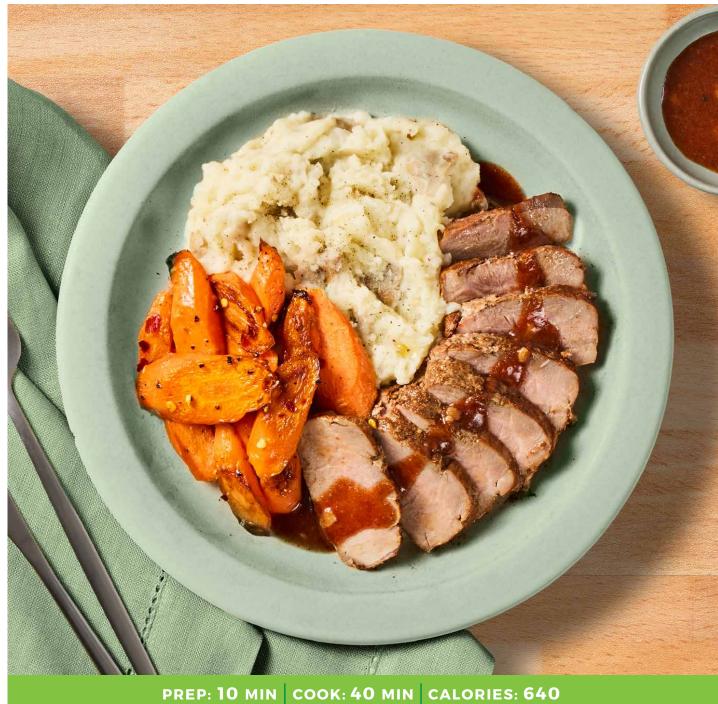


10 oz | 20 oz S Chicken Cutlets



SWEET & SMOKY PORK FILET

with Chili Roasted Carrots, Mashed Potatoes & Cherry Sauce





BUST OUT

Small bowl

Baking sheet

· Potato masher

- Peeler
- · Large pot
- Strainer
- Paper towels
- 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 vou'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 (vou'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 13/4 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.



Swap in **chicken*** for pork: roast until cooked through, 15-18 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.

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

