



SHEET PAN PORK WITH CREAMY MUSTARD

plus Rosemary Roasted Root Veggies & Apple

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Carrots



¼ oz | ½ oz
Rosemary



1 | 2
Apple



1 TBSP | 2 TBSP
Fry Seasoning



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



2 tsp | 4 tsp
Honey



12 oz | 24 oz
Potatoes*



1 | 2
Red Onion



4 tsp | 8 tsp
Dijon Mustard



10 oz | 20 oz
Pork Filet



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

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



6 oz | 12 oz
Asparagus
Calories: 730



8 oz | 16 oz
Broccoli
Calories: 770



PREP: 15 MIN | COOK: 45 MIN | CALORIES: 750



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

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.

HOW WAS YOUR MEAL?



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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 ½-inch pieces. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Halve, peel, and cut **onion** into ½-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-inch-thick wedges.

- 🍷 Cut **broccoli** into bite-size pieces if necessary or trim and discard woody bottom ends from **asparagus**. (Save carrots for another use.)



4 MAKE SAUCE

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



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**).
- 🍷 Toss **potatoes and onion** as instructed (skip the carrots). Roast on top rack for 10 minutes (you'll add more to the sheet then).



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.**



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.**)
- 🍷 Carefully toss **broccoli or asparagus** with **veggies** along with **apple.** Roast as instructed. (If using asparagus, remove from sheet once tender, 10-12 minutes.)



6 SERVE

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

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