



CARIBBEAN PORK WITH CURRIED PINEAPPLE CHUTNEY

plus Roasted Mini Bell Peppers and Coconut-Lime Rice



HELLO
CURRIED PINEAPPLE CHUTNEY
A craveable condiment with a juicy pineapple base, seasoned with savory herbs and spices

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 790

- Pork Tenderloin
- Cilantro
- Ginger
- Chili Pepper
- Curry Powder
- Shredded Coconut (Contains: Tree Nuts)
- Pineapple
- Lime
- Garlic
- Basmati Rice
- Shallot
- Mini Bell Peppers

START STRONG

Be sure to turn your pork so it browns on all sides in step 4—that caramelized crust is key to deep, mouthwatering flavor.

BUST OUT

- Zester
- Large pan
- Small bowl
- Small pot
- Vegetable oil (4 tsp | 4 tsp)
- Sugar (2 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- 2 Baking sheets
- Paper towels
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Shallot **1 | 1**
- Ginger **1 Thumb | 2 Thumbs**
- Garlic **2 Cloves | 4 Cloves**
- Lime **1 | 2**
- Cilantro **¼ oz | ½ oz**
- Chili Pepper **1 | 1**
- Shredded Coconut **¼ Cup | ½ Cup**
- Basmati Rice **½ Cup | 1 Cup**
- Mini Bell Peppers **6 oz | 12 oz**
- Pork Tenderloin* **12 oz | 24 oz**
- Curry Powder **1 TBSP | 1 TBSP**
- Pineapple **8 oz | 16 oz**

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

WINE CLUB

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1 PREP Adjust racks to top and middle positions; preheat oven to 425 degrees. **Wash and dry all produce.** Halve, peel, and mince half the **shallot** (whole shallot for 4 servings). Peel and mince or grate **ginger**. Mince or grate **garlic**. Zest and quarter **lime** (quarter both limes for 4). Finely chop **cilantro** leaves and stems. Finely chop **chili**.



4 COOK PORK Meanwhile, pat **pork** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **oil** in pan used for coconut over medium heat. Add pork and sear, turning occasionally, until browned all over, 4-8 minutes. Transfer pork to a second baking sheet. Roast on middle rack until cooked through, 10-12 minutes. Let pork rest a few minutes after removing from oven, then thinly slice crosswise.

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2 TOAST COCONUT AND COOK RICE Place **coconut** in a large pan over medium-high heat. Cook, stirring, until golden brown and toasted, 2-3 minutes. Turn off heat; transfer to a small bowl. In a small pot, combine **rice** and **¾ cup water** (1½ cups for 4 servings). Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



5 MAKE CHUTNEY Heat **1 TBSP butter** (2 TBSP for 4) and a drizzle of **oil** in pan used for pork over medium-high heat. Add **garlic**, **ginger**, **shallot**, half the **curry powder** (use the rest as you like), and **chili** to taste. Cook, stirring, until softened, 1-2 minutes. Stir in juice from half the **lime** and **2 tsp sugar** (4 tsp for 4) until sugar is dissolved, 30 seconds. Add **pineapple** and its juice. Bring to a boil; reduce to a low simmer. Cook until thickened, 3-4 minutes. (**TIP:** If chutney is too thick, stir in a splash of water.) Turn off heat. Stir in half the **cilantro**; season with **salt** and **pepper**.



3 ROAST PEPPERS While rice cooks, toss **mini bell peppers** on a baking sheet with a large drizzle of **oil**; season generously with **salt** and **pepper**. Roast on top rack until softened and lightly charred, 20-25 minutes.



6 FINISH AND SERVE Fluff **rice** with a fork and stir in **1 TBSP butter** (2 TBSP for 4 servings), **lime zest**, and **toasted coconut**; divide between plates. Stir any **resting juices** from pork into **chutney**. Arrange **pork** and **mini bell peppers** over rice. Top pork with **chutney** and remaining **cilantro**. Serve with remaining **lime wedges** on the side.

SPICE UP YOUR LIFE

Wondering what to do with leftover curry powder? We love it stirred into yogurt for a quick and easy dip!

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