

INGREDIENTS

2 PERSON | 4 PERSON

12 oz | 24 oz Pork Tenderloin

1 tsp | 1 tsp Chili Flakes







1 Clove | 1 Clove Garlic



½ Cup | 1 Cup Jasmine Rice



1 tsp | 2 tsp Cumin



2 tsp | 4 tsp Honey

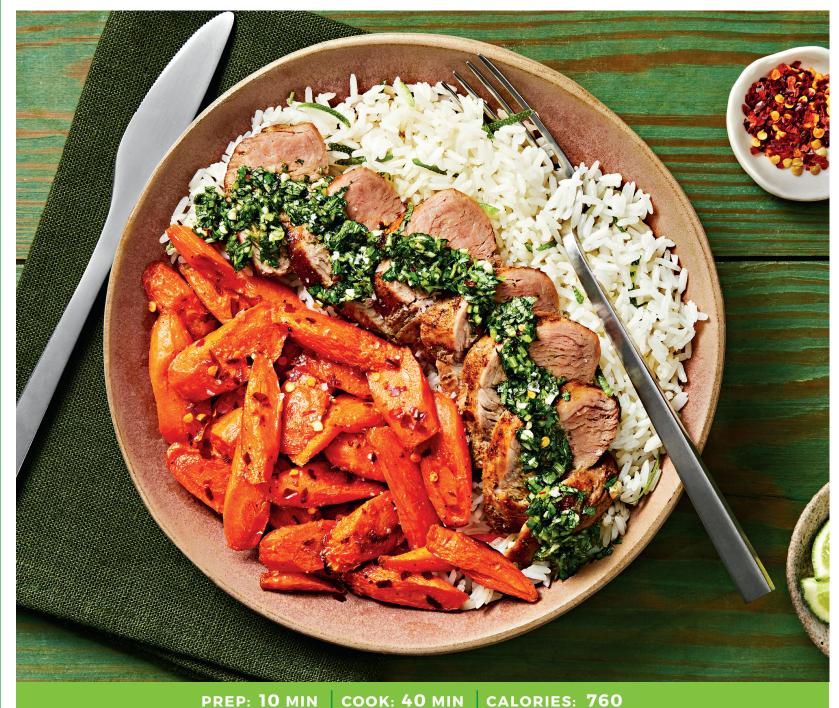
HELLO

CHIMICHURRI

Bright, herbaceous, and the perfect accompaniment to rich pork tenderloin

CHIMICHURRI PORK TENDERLOIN

with Honey Roasted Carrots & Lime Rice



7



MIX MASTER

Adjust the chimichurri to taste in step 5, adding more lime for acidity and more garlic and chili flakes for aromatic depth and heat. It should taste balanced, with no one flavor dominating.



- Peeler
- Zester
- Small pot
- · Baking sheet
- Paper towels
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (10 tsp | 13 tsp)
- Butter (1 TBSP | 2 TBSP)

 Contains Milk

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* Pork 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 425 degrees. Wash and dry all produce.
- Trim, peel, and cut carrots on a diagonal into 1-inch-thick pieces. Finely chop cilantro. Peel and mince or grate garlic.
 Zest and quarter lime.



2 COOK RICE

- In a small pot, combine rice, ¾ cup water (1½ cups for 4 servings), and a big pinch of salt. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



3 ROAST CARROTS

- While rice cooks, toss carrots on one side of a baking sheet with a large drizzle of olive oil, salt, and pepper.
- Roast on top rack for 15 minutes (you'll add the pork then). (For 4 servings, spread carrots out across entire sheet; roast on top rack until tender. 25-30 minutes total.)
- GRILLING ALTERNATIVE: Roast carrots for 25-30 minutes total.



4 COOK PORK

- Meanwhile, pat pork* dry with paper towels.
 Season with half the cumin (you'll use the rest in the next step), salt, and pepper.
- Heat a large drizzle of olive oil in a large pan over medium heat. Add pork; sear, turning occasionally, until browned all over, 4-8 minutes.
- Once carrots have roasted 15 minutes, remove sheet from oven; add seared pork to empty side. (For 4 servings, leave carrots roasting and add pork to a second sheet; roast on middle rack.) Continue roasting until pork is cooked through and carrots are tender. 10-12 minutes more.
- GRILLING ALTERNATIVE: Heat a well-oiled grill or grill pan over medium-high heat.
 Add seasoned pork and cover (if using grill pan, leave uncovered). Cook, turning every few minutes, until browned all over and cooked through (we suggest 15-20 minutes, but grills can vary). Transfer to a cutting board to rest at least 5 minutes.



5 MAKE CHIMICHURRI

 While pork roasts, in a small bowl, combine cilantro, a pinch of garlic, remaining cumin, 2 TBSP olive oil (3 TBSP for 4 servings), and a big squeeze of lime juice. Taste and season with salt and pepper. Add more lime juice or garlic if you feel like something's missing. Stir in a pinch of chili flakes if desired.



6 FINISH & SERVE

- Fluff rice with a fork; stir in lime zest, 1 TBSP butter (2 TBSP for 4 servings), salt, and pepper.
- Thinly slice **pork** crosswise.
- Toss roasted carrots with honey and a pinch of chili flakes to taste.
- Divide rice, pork, and carrots between plates. Drizzle pork with chimichurri. Serve with any remaining lime wedges on the side.

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