



CHIMICHURRI PORK TENDERLOIN

with Honey Roasted Carrots & Lime Rice

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



¼ oz | ½ oz
Cilantro



1 Clove | 1 Clove
Garlic



1 | 1
Lime



½ Cup | 1 Cup
Jasmine Rice



12 oz | 24 oz
Pork Tenderloin



1 tsp | 2 tsp
Cumin



1 tsp | 1 tsp
Chili Flakes



2 tsp | 4 tsp
Honey

HELLO

CHIMICHURRI

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



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 760



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.

BUST OUT

- 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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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**.



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.



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.



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.



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.



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.

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