

Herby Pork Tenderloin & Truffle Mayo

with Cheesy Baby Potatoes & Herby Hazelnut Topping

Grab your Meal Kit with this symbol



Garlic & Herb Seasoning



Baby Potatoes



Green Beans



Onion Chutney



Silverbeet



Roasted Hazelnuts



Herbs



Lemon



Italian Truffle Mayonnaise



Tenderised Pork Fillet



Grated Parmesan Cheese

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: 30-40 mins
Ready in: 35-45 mins

Does it get more decadent than truffles? Well, tonight we're serving a truffle mayo on the side to accompany the real hard-to-resist superstar, a roasted and seasoned pork tenderloin. Succulent and wrapped in earthy seasoning it's sure to win the heart of anyone who takes a bite especially when the pork is served with herby nuts and cheesy potatoes.

Pantry items

Olive Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan · Two oven trays lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
tenderised pork fillet	1 packet	2 packets
garlic & herb seasoning	1 sachet	1 sachet
baby potatoes	1 packet	2 packets
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
green beans	1 bag (100g)	1 bag (200g)
silverbeet	1 bunch	1 bunch
roasted hazelnuts	1 packet	2 packets
herbs	1 bag	1 bag
lemon	½	1
Italian truffle mayonnaise	1 packet (40g)	2 packets (80g)
onion chutney	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2791kJ (667Cal)	488kJ (117Cal)
Protein (g)	43.4g	7.6g
Fat, total (g)	31.8g	5.6g
- saturated (g)	7.1g	1.2g
Carbohydrate (g)	48.5g	8.5g
- sugars (g)	17.1g	3g
Sodium (mg)	1409mg	246mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

Fancy a Drop?

We recommend pairing this meal with Riesling or Chardonnay



Cook the pork

- Preheat oven to **220°C/200°C fan-forced**.
- In a large bowl, combine **tenderised pork fillet**, **garlic & herb seasoning** and a drizzle of **olive oil**.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **pork**, turning, until browned all over, **4 minutes**.
- Transfer to a lined oven tray and roast for **15-16 minutes** for medium, or until cooked to your liking. Remove tray from the oven, then cover **pork** with foil and set aside to rest for **10 minutes**.



Toast the herbs & hazelnuts

- Wipe out and return the frying pan to medium-high heat with a drizzle of **olive oil**. Toast **hazelnuts** and **herbs**, tossing, until fragrant, **1-2 minutes**. Transfer to a bowl and set aside.



Roast the baby potatoes

- Meanwhile, cut **baby potatoes** in half.
- Place **potatoes** on a second lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Roast until tender, **20-25 minutes**.
- In the last **5 minutes** of cook time, remove from the oven, then sprinkle with **grated Parmesan cheese** and bake until golden and crispy, **5 minutes**.



Cook the greens

- When the potatoes have **5 minutes** remaining, return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **green beans** until tender, **4-5 minutes**.
- Add **silverbeet** and cook until softened, **1-2 minutes**.
- Add a squeeze of **lemon juice**, season to taste and stir to combine.



Get prepped

- While the potatoes are roasting, trim **green beans**. Roughly chop **silverbeet** and **roasted hazelnuts**. Pick **herb** leaves. Slice **lemon** into wedges.



Serve up

- Slice herby pork tenderloin.
- Divide pork, cheesy baby potatoes and greens between plates.
- Sprinkle pork with herb and hazelnut topping.
- Serve with **Italian truffle mayonnaise**, **onion chutney** and any remaining lemon wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2022 | CW25



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