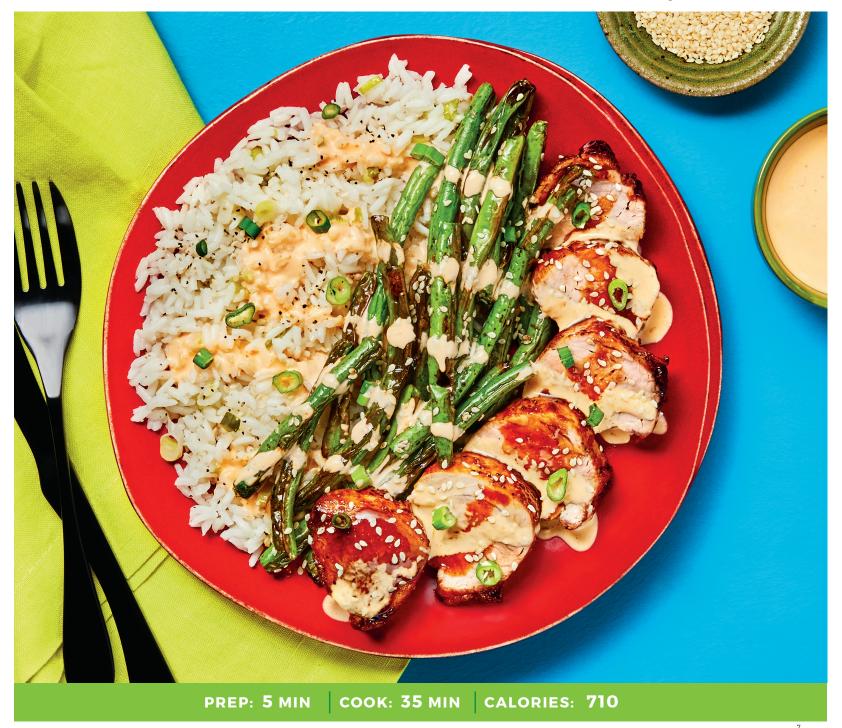
HOISIN-GLAZED PORK TENDERLOIN

with Scallion Rice, Ponzu Roasted Green Beans & Sriracha Mayo





HOISIN GLAZE

Tangy-sweet, barbecue-like hoisin sauce combines with garlic powder to make a delectable glaze for pork.



DOUBLE DUTY

Why do we ask you to separate the scallion whites from the greens? The whites have a firmer texture and stronger, oniony flavor, which makes them better suited for cooking. The greener tops are milder and more tender, making them a perfect garnish.

BUST OUT

- 2 Small bowls
- Small pot
- Paper towels
- Large pan
- Baking sheet
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (**1 TBSP** | **2 TBSP**) Contains: Milk

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



1 PREP & MAKE GLAZE

- Adjust rack to middle position (middle and top positions for 4 servings) and preheat oven to 450 degrees. Wash and dry all produce.
- Trim and thinly slice scallions, separating whites from greens. Trim green beans if necessary.
- In a small microwave-safe bowl, combine hoisin. ¼ tsp garlic powder (1/2 tsp for 4), and 1 TBSP water (2 TBSP for 4). (You'll use more garlic powder later.) Microwave until warmed through, 30 seconds.



2 COOK RICE

- Heat a drizzle of oil in a small pot over medium-high heat. Add scallion whites; cook until softened, 1 minute.
- Stir in rice, 3/4 cup water (11/2 cups for 4 servings), and a big pinch of salt. Bring to a boil, then cover and reduce to low heat. Cook until rice is tender. 15-18 minutes.
- Keep covered off heat until ready to serve.



3 SEAR PORK

- While rice cooks, pat **pork*** dry with paper towels: season all over with salt and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add pork and sear, turning occasionally, until browned all over. 4-8 minutes.
- Transfer pork to one side of a baking sheet. (For 4 servings, spread pork out across entire sheet.) TIP: For easy cleanup, line sheet with foil first.



4 ROAST PORK & GREEN BEANS

- On opposite side of sheet from **pork**. toss green beans with a drizzle of oil, salt, and pepper. (For 4 servings, add green beans to a second baking sheet; roast pork on middle rack and green beans on top rack.)
- Roast on middle rack until pork is cooked through and green beans are tender. 10-12 minutes.
- In the last 3-5 minutes, remove sheet from oven; carefully pour half the **hoisin glaze** (save the rest for serving) over pork, turning to coat. Return to oven until glaze is tacky.
- Transfer pork to a cutting board. Let rest at least 5 minutes, then thinly slice crosswise.



5 MAKE SRIRACHA MAYO

• Meanwhile, in a second small bowl. combine mayonnaise, remaining garlic powder to taste, and as much sriracha as vou like. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency.



6 FINISH & SERVE

- Fluff rice with a fork: stir in 1 TBSP butter (2 TBSP for 4 servings) and season with salt and pepper. Toss green beans with ponzu and half the sesame seeds.
- Divide rice, green beans, and pork between plates. Drizzle pork with remaining hoisin glaze; drizzle everything with as much sriracha mavo as you like. Top with scallion greens and as many remaining sesame seeds as you like. Serve.