



INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



6 oz | 12 oz
Green Beans



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy



1 tsp | 1 tsp
Garlic Powder



½ Cup | 1 Cup
Jasmine Rice



12 oz | 24 oz
Pork Tenderloin



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs, Soy



1 tsp | 2 tsp
Sriracha



6 ml | 12 ml
Ponzu Sauce
Contains: Fish, Soy,
Wheat



1 TBSP | 2 TBSP
Sesame Seeds

HELLO

HOISIN GLAZE

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

HOISIN-GLAZED PORK TENDERLOIN

with Scallion Rice, Ponzu Roasted Green Beans & Sriracha Mayo



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 710



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** (**½ tsp for 4**), and **1 TBSP water** (**2 TBSP for 4**). (You'll use more garlic powder later.) Microwave until warmed through, 30 seconds.



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.



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**, **¾ cup water** (**1½ 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.



5 MAKE SRIRACHA MAYO

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



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.**



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 mayo** as you like. Top with **scallion greens** and as many remaining sesame seeds as you like. Serve.