



# Chipotle & Honey-Glazed Pork

with Oven-Baked Fries & Creamy Slaw

Grab your Meal Kit with this symbol



Potato



Corn



Cucumber



Mild Chipotle Sauce



Pork Loin Steaks



Shredded Cabbage Mix



Garlic Aioli



Spring Onion

 Hands-on: **20-30 mins**  
Ready in: **30-40 mins**

Give pork loin a dash of flair with a glaze of chipotle sauce and sweet honey for a melding of robust flavours. Then, don't stop there. Ramp up your dish with a creamy aioli slaw tossed around with charred corn and spring onion. This one's an exciting ride from start to finish.

### Pantry items

Olive Oil, Honey

## 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

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
corn	1	2
cucumber	1 (medium)	1 (large)
mild chipotle sauce	40g	80g
honey*	1 tbs	2 tbs
water*	½ tbs	1 tbs
pork loin steaks	1 packet	1 packet
shredded cabbage mix	1 bag (150g)	1 bag (300g)
garlic aioli	50g	100g
spring onion	2 stems	4 stems

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	2319kJ (554Cal)	367kJ (87Cal)
Protein (g)	45.6g	7.2g
Fat, total (g)	18.2g	2.9g
- saturated (g)	2.3g	0.4g
Carbohydrate (g)	47.6g	7.5g
- sugars (g)	18.1g	2.9g
Sodium (mg)	420mg	66mg

## Allergens

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

Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Bake the fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Place on an oven tray lined with baking paper. Season with **salt** and drizzle with **olive oil**. Toss to coat, then bake until tender, **20-25 minutes**.

**TIP:** Cut the potato to size so it cooks in time.



## Char the corn

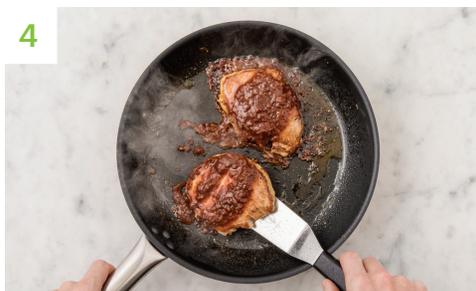
While the fries are baking, slice the kernels off the **corn** cob. Heat a large frying pan over a high heat. Cook the **corn** kernels until lightly browned, **4-5 minutes**. Transfer to a large bowl.

**TIP:** Cover the pan with a lid if the corn kernels are "popping" out.



## Get prepped

While the corn is charring, finely chop the **cucumber**. In a small bowl, combine the **mild chipotle sauce**, **honey** and **water**. Set aside.



## Cook the pork

Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Season the **pork loin steaks** with **salt** and **pepper**. When the oil is hot, cook the **pork** until cooked through, **3-4 minutes** each side (depending on thickness). Remove the pan from the heat, then add the **chipotle glaze** and toss to coat.

**TIP:** Pork can be served slightly blushing pink in the centre.



## Make the slaw

Add the **shredded cabbage mix**, **cucumber** and **garlic aioli** to the charred **corn**. Add a drizzle of **olive oil** and season with **salt** and **pepper**. Toss to combine.



## Serve up

Thinly slice the **spring onion**. Divide the chipotle and honey-glazed pork, fries and slaw between plates. Pour any excess glaze over the pork. Garnish with the spring onion.

Enjoy!