



# SWEET 'N' SMOKY PORK TENDERLOIN

with Apple Carrot Slaw, Mashed Potatoes, and Cherry Sauce



## HELLO

### CINNAMON PAPRIKA SPICE

A little something smoky and sweet to bring out the flavor of roasted pork.

**PREP: 10 MIN** | **TOTAL: 40 MIN** | **CALORIES: 570**



Scallions



White Wine Vinegar



Yukon Gold Potatoes



Smoky Cinnamon Paprika Spice



Cherry Jam



Mayonnaise  
(Contains: Eggs)



Shredded Carrots



Pork Tenderloin



Gala Apple



Sour Cream  
(Contains: Milk)



## START STRONG

Helping hands always make a difference during the hustle-bustle of the season: kids can be in charge of tossing the slaw, mixing the sauce, and mashing the potatoes.

## BUST OUT

- Medium bowl
  - Baking sheet
  - Large pot
  - Potato masher
  - Strainer
  - Small bowl
  - Olive oil (2 tsp)
  - Butter (1 TBSP)
- (Contains: Milk)

## INGREDIENTS

Ingredient 4-person

- Scallions 2
- Mayonnaise 2 TBSP
- White Wine Vinegar 5 tsp
- Shredded Carrots 4 oz
- Yukon Gold Potatoes 24 oz
- Pork Tenderloin 24 oz
- Smoky Cinnamon Paprika Spice 2 TBSP
- Gala Apple 1
- Cherry Jam 6 TBSP
- Sour Cream 4 TBSP

## HELLO WINE



### PAIR WITH

Mulberry Road Cellars Paso Robles Zinfandel, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREHEAT AND PREP

**Wash and dry all produce.** Adjust rack to middle position and preheat oven to 450 degrees. Trim, then thinly slice **scallions**. Stir together **mayonnaise** and **4 tsp vinegar** in a medium bowl (we'll use the rest of the vinegar later). Add **carrots** and toss to coat, then set aside.



## 4 MIX SLAW AND MAKE SAUCE

Meanwhile, quarter **apple** and remove core, then thinly slice. Add to bowl with carrots and toss to combine. Stir in half the **scallions**. Season with **salt** and **pepper**. To bowl with reserved spice, add **jam**, **1 tsp water**, and remaining **vinegar**. Stir to combine. Microwave on high until warm, about 45 seconds. Add **1 TBSP butter** and stir to melt. Season with salt and pepper.

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## 2 COOK POTATOES

Cut **potatoes** into 1-inch pieces and place in a large pot with enough **water** to cover by 1 inch. Cover and bring to a boil over high heat. Once boiling, lower heat to medium. Cook until easily pierced by a knife, about 15 minutes. Scoop out and reserve **½ cup cooking water**, then drain potatoes and return to pot.



## 5 MASH POTATOES

Mash drained **potatoes** in pot with a potato masher or fork until smooth. Stir in **sour cream**, remaining **scallions**, and **reserved cooking water**. Season with **salt** and **pepper**. **TIP:** For extra rich potatoes, stir in 1 TBSP butter.



## 3 ROAST PORK

Rub **pork** with a large drizzle of **olive oil**. Season generously all over with **salt** and **pepper**. Set aside **½ tsp cinnamon paprika spice** in a small, microwave-safe bowl, then rub pork all over with remaining spice. Place pork on a baking sheet and roast in oven to desired doneness, 18-20 minutes. Let rest 5 minutes after removing from oven.



## 6 FINISH AND SERVE

Slice **pork** crosswise, then divide between plates, along with **potatoes** and **slaw**. Drizzle **sauce** over pork and serve.

## FRESH TALK

What is something new you learned this year?

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