



SWEET & SMOKY PORK TENDERLOIN

with Apple Carrot Slaw, Mashed Potatoes & Cherry Sauce



HELLO



The SnapDragon Apple pairs beautifully with cheese and wine but is equally fantastic with a smear of peanut butter. It's the perfect healthy snack alternative.

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 800**



Scallions



White Wine Vinegar



Yukon Gold Potatoes



Smoky Cinnamon Paprika Spice



Cherry Jam



Mayonnaise
(Contains: Eggs)



Shredded Carrots



Pork Tenderloin



Hudson River Fruit SnapDragon Apple



Sour Cream
(Contains: Milk)

START STRONG

Our trick for the creamiest-ever mashed potatoes? Always save a scoop of potato cooking liquid before draining. Adding a few splashes of that starchy liquid while mashing helps your potatoes reach a smooth consistency.

BUST OUT

- Medium bowl
- Large pot
- Strainer
- Small bowl
- Baking sheet
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Potato masher
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 2
- Mayonnaise 2 TBSP | 2 TBSP
- White Wine Vinegar 5 tsp | 5 tsp
- Shredded Carrots 4 oz | 4 oz
- Yukon Gold Potatoes 12 oz | 24 oz
- Pork Tenderloin* 12 oz | 24 oz
- Smoky Cinnamon Paprika Spice 1 TBSP | 2 TBSP
- Hudson River Fruit SnapDragon Apple 1 | 1
- Cherry Jam 4 TBSP | 6 TBSP
- Sour Cream 2 TBSP | 4 TBSP

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



1 PREP & START SLAW

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



4 FINISH SLAW & MAKE SAUCE

While pork roasts, quarter, core, and thinly slice **apple**. Add to bowl with **carrots** and toss to combine. Stir in half the **scallions** and season with **salt** and **pepper**. To bowl with reserved **Cinnamon Paprika Spice**, add **jam** and remaining **vinegar**; stir to combine. Microwave until warm, 45 seconds. Stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. Season with **salt** and **pepper**.

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2 COOK POTATOES

Dice **potatoes** into ½-inch pieces. Place in a large pot with enough **salted water** to cover by 2 inches. Cover and bring to a boil over high heat. Once boiling, lower heat to medium. Cook until potatoes are tender, 15-20 minutes. Reserve ½ **cup potato cooking liquid**, then drain and return potatoes to pot.



5 MASH POTATOES

Mash drained **potatoes** until smooth; stir in **sour cream**, **1 TBSP butter** (2 TBSP for 4 servings), and remaining **scallions**. If needed, add **reserved potato cooking liquid** a splash at a time until potatoes are creamy. Season with **salt** and **pepper**.



3 ROAST PORK

Meanwhile, rub **pork** with a large drizzle of **olive oil**. Season generously all over with **salt** and **pepper**. Set aside ¼ **tsp Cinnamon Paprika Spice** in a small microwave-safe bowl; rub pork all over with remaining spice. Place pork on a baking sheet and roast until cooked through, 18-20 minutes. Let rest 5 minutes after removing from oven.



6 SERVE

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

SLAW-SOME

This apple carrot mix would also taste great with scallions and vinegar swapped for poppy seeds and lemon.

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