



SWEET & SMOKY PORK TENDERLOIN

with Chili Roasted Carrots, Mashed Potatoes & Cherry Sauce

INGREDIENTS

2 PERSON | 4 PERSON



5 tsp | 5 tsp
White Wine
Vinegar



12 oz | 24 oz
Carrots



12 oz | 24 oz
Yukon Gold
Potatoes*



12 oz | 24 oz
Pork Tenderloin



1 TBSP | 2 TBSP
Smoky Cinnamon
Paprika Spice



1 tsp | 1 tsp
Chili Flakes



2 | 3
Cherry Jam



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk

*The ingredient you received may be a different color.

** In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz
Chicken Cutlets**

Calories: 640



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 680



HELLO

CINNAMON PAPRIKA SPICE

A little something smoky and sweet to amp up the flavor of tender roasted pork

GIVE IT A REST

Make sure to let the pork tenderloin stand at least 5 minutes after it's done cooking. That extra time before slicing gives the juices a chance to settle and redistribute, keeping the meat nice and moist.

BUST OUT

- Peeler
- Large pot
- Strainer
- Paper towels
- Small bowl
- Baking sheet
- Potato masher
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to middle position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Peel and cut **carrots** on a diagonal into ½-inch pieces.



2 COOK POTATOES

- Dice **potatoes** into ½-inch pieces; place in a large pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes.
- Reserve **½ cup potato cooking liquid**, then drain and return potatoes to pot.
- Keep covered off heat until ready to mash.



3 ROAST PORK & CARROTS

- Meanwhile, pat **pork*** dry with paper towels. Rub with a **large drizzle of olive oil**; season generously all over with **salt and pepper**. Reserve **¼ tsp Cinnamon Paprika Spice** in a small microwave-safe bowl (**you'll use it later**); rub pork all over with remaining Cinnamon Paprika Spice.
- Place pork on one side of a baking sheet. Toss **carrots** on empty side with a **drizzle of oil, salt, and pepper**. (**For 4 servings, use 2 sheets; roast carrots on top rack and pork on middle rack.**)
- Roast on middle rack until pork is cooked through, 18-20 minutes. Transfer pork to a cutting board to rest, 5 minutes. Return carrots to oven until browned and tender, 3-5 minutes more.

↻ Swap in **chicken*** for pork; roast 15-18 minutes. Return **carrots** to oven and continue roasting, 5-7 minutes more.



4 MAKE SAUCE

- While pork roasts, to bowl with **reserved Cinnamon Paprika Spice**, add **jam** and **1 tsp vinegar (be sure to measure; we sent more)**; stir to combine. Microwave until warm, 30-60 seconds. Stir in **1 TBSP butter (2 TBSP for 4 servings)** until melted. Season with **salt** and **pepper**.



5 MASH POTATOES

- Mash drained **potatoes** with **sour cream** and **1 TBSP butter (2 TBSP for 4 servings)** until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Slice **pork** crosswise.
- Toss **carrots** with a **pinch of chili flakes** to taste.
- Divide pork, **mashed potatoes**, and carrots between plates. Drizzle **sauce** over pork and serve.

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

↻ * Chicken is fully cooked when internal temperature reaches 165°.