



SWEET & SMOKY PORK TENDERLOIN

with Apple Carrot Slaw, Mashed Potatoes & Cherry Sauce

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



2 TBSP | 2 TBSP
Mayonnaise
Contains: Eggs



5 tsp | 5 tsp
White Wine
Vinegar



4 oz | 4 oz
Shredded Carrots



12 oz | 24 oz
Yukon Gold
Potatoes*



10 oz | 20 oz
Pork Tenderloin



1 TBSP | 2 TBSP
Smoky Cinnamon
Paprika Spice



1 | 1
Apple



2 | 3
Cherry Jam



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.



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: 730



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 710



HELLO FRESH

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 for 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

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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com

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

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



1 PREP & START SLAW

- Adjust rack to middle position and preheat oven to 450 degrees. **Wash and dry produce.**
- Trim and thinly slice **scallions**.
- In a medium bowl, combine **mayonnaise** and **4 tsp vinegar (you'll use the rest 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 scallion greens** and season with **salt** and **pepper**.
- To bowl with **reserved Cinnamon Paprika Spice**, add **jam** and **remaining vinegar**; 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**.



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.



5 MASH POTATOES

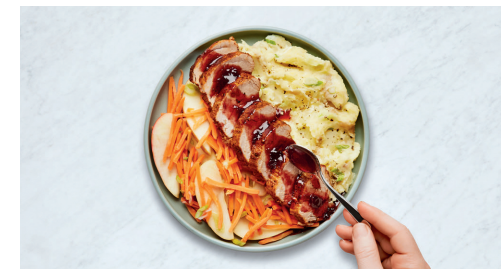
- Mash drained **potatoes** until smooth; stir in **sour cream**, **1 TBSP butter (2 TBSP for 4 servings)**, and **remaining scallion greens**. If needed, add **reserved potato cooking liquid** a splash at a time until potatoes are creamy. Season with **salt** and **pepper**.



3 ROAST PORK

- Meanwhile, 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 for the next step; rub pork all over with remaining Cinnamon Paprika Spice.
- Place pork on a baking sheet and roast on middle rack until cooked through, 18-20 minutes.
- Transfer to a cutting board to rest for at least 5 minutes.

🔄 Swap in **chicken*** for pork; roast 15-20 minutes.



6 FINISH & SERVE

- Slice **pork** crosswise.
- Divide pork, **potatoes**, and **slaw** between plates. Drizzle **sauce** over pork and serve.

WK 16-3