

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2 Scallions



12 oz | 24 oz Potatoes*



2 | 3 Cherry Jam



5 tsp | 5 tsp White Wine Vinegar



12 oz | 24 oz Pork Tenderloin



1 TBSP | 2 TBSP Smoky Cinnamon Paprika Spice

Broccoli Florets



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.

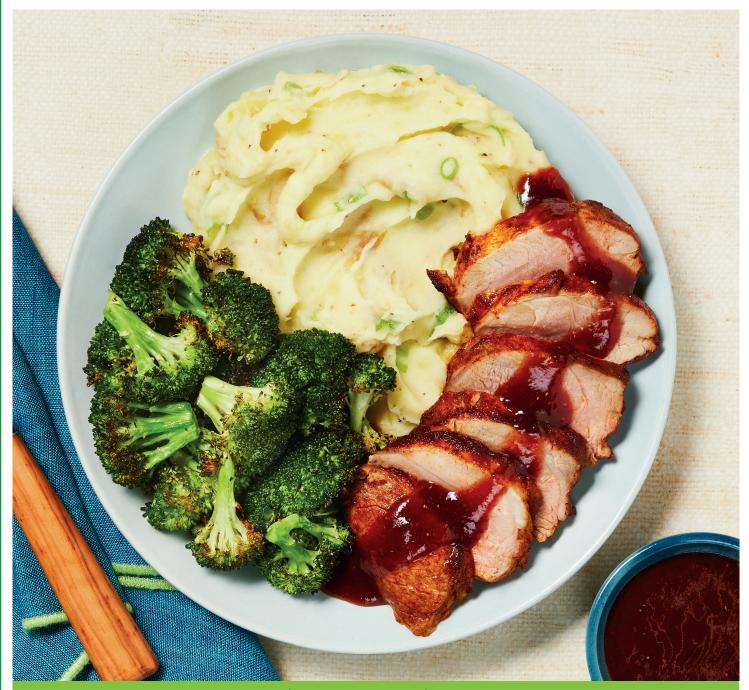






SWEET & SMOKY PORK TENDERLOIN

with Roasted Broccoli, Mashed Potatoes & Cherry Sauce



PREP: 10 MIN COOK: 40 MIN CALORIES: 660

7



HELLO

CINNAMON PAPRIKA SPICE

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

BEST SPUDS

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

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

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

Steak is fully cooked when internal temperature reaches 145°.



1 COOK POTATOES

- Adjust rack to top and middle positions and preheat oven to 450 degrees. Wash and dry produce.
- 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.



2 PREP & ROAST BROCCOLI

- · Trim and thinly slice scallions.
- Cut broccoli florets into bite-size pieces if necessary. Toss on a baking sheet with a large drizzle of oil, salt, and pepper. Roast on top rack until browned and tender, 15-20 minutes.



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 (½ tsp for 4 servings) in a small microwave-safe bowl for the next step; rub pork all over with remaining Cinnamon Paprika Spice.
- Place pork on a second 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.





4 MAKE SAUCE

- To bowl with reserved Cinnamon Paprika Spice, add jam and half the vinegar (save the rest for another use): 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 until smooth; stir in scallions, sour cream, and 1TBSP butter (2 TBSP for 4 servings). If needed, stir in reserved potato cooking liquid a splash at a time until potatoes are creamy. Season with salt and pepper.



6 FINISH & SERVE

· Slice pork crosswise

board to rest.

 Divide pork, mashed potatoes, and broccoli between plates. Drizzle sauce over pork and serve.



Slice steak against the grain.