



SWEET & SMOKY PORK TENDERLOIN

with Roasted Broccoli, Mashed Potatoes & Cherry Sauce

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



5 tsp | 5 tsp
White Wine
Vinegar



8 oz | 16 oz
Broccoli Florets



12 oz | 24 oz
Potatoes*



12 oz | 24 oz
Pork Tenderloin



1 TBSP | 2 TBSP
Smoky Cinnamon
Paprika Spice



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.



14 oz | 28 oz
Sirloin Steak

Calories: 760



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 660



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)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
[HelloFresh.com](https://www.hellofresh.com)

*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.



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**.



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.



5 MASH POTATOES

- Mash drained **potatoes** until smooth; stir in **scallions, sour cream, and 1 TBSP 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**.



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.

- Pat **steak*** dry with paper towels and season generously all over with **salt and pepper**. Reserve **¼ tsp Cinnamon Paprika Spice** (½ tsp for 4) in a small microwave-safe bowl for the next step; rub steak all over with remaining Cinnamon Paprika Spice. Heat a **drizzle of oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 4-7 minutes per side. (Skip roasting.) Transfer to a cutting board to rest.



6 FINISH & SERVE

- Slice **pork** crosswise.
- Divide pork, **mashed potatoes**, and **broccoli** between plates. Drizzle **sauce** over pork and serve.
- Slice **steak** against the grain.

WK 25-26