



HALL OF FAME

# VERY TERIYAKI PORK TENDERLOIN

with Basmati Rice and Asparagus



HELLO

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Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 620

-  Garlic
-  Asparagus
-  Basmati Rice
-  Hoisin Sauce  
(Contains: Soy)
-  Pork Tenderloin
-  Ginger
-  Scallions
-  Soy Sauce  
(Contains: Soy)
-  Honey
-  Cornstarch

## START STRONG

What makes this recipe worthy of the HelloFresh Hall of Fame? According to our customers, it's how incredibly tasty the sauce is, so make sure to get it all over the pork and veg.

## BUST OUT

- 2 Small pots
- Peeler
- 2 Medium bowls
- Strainer
- Small bowl
- Large pan
- Oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                   |                     |
|-------------------|---------------------|
| • Garlic          | 2 Cloves   4 Cloves |
| • Ginger          | 1 Thumb   1 Thumb   |
| • Asparagus       | 6 oz   12 oz        |
| • Scallions       | 2   4               |
| • Basmati Rice    | ¾ Cup   1½ Cups     |
| • Soy Sauce       | 2 TBSP   4 TBSP     |
| • Hoisin Sauce    | 1 TBSP   2 TBSP     |
| • Honey           | ½ oz   1 oz         |
| • Pork Tenderloin | 12 oz   24 oz       |
| • Cornstarch      | 1 TBSP   2 TBSP     |

## HELLO WINE



PAIR WITH  
Three Hares South Africa  
Pinotage, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREP

**Wash and dry all produce.** Fill 2 small pots with **1½ cups water** and a pinch of **salt** each and bring to a boil. Mince or grate **garlic**. Peel and mince **ginger**. Trim and discard woody bottom ends from **asparagus**, then cut into 2-inch pieces. Trim and thinly slice **scallions**, keeping greens and whites separate.



## 4 COOK PORK

Heat a drizzle of **oil** in a large pan over medium-high heat. Halve **pork** lengthwise, then cut into thin strips. Season with **salt** and **pepper**. Put **cornstarch** in another medium bowl. Add pork and toss to coat. Discard any cornstarch that doesn't stick. Add pork to pan in a single layer and cook, tossing occasionally, until browned, 2-4 minutes. Remove from pan and set aside.



## 2 COOK RICE

Once water is boiling, add **rice** to one pot, cover, and reduce to a simmer. Cook until tender, 15-20 minutes. Remove from heat and keep covered until rest of meal is ready. Meanwhile, fill a medium bowl with **ice water**.



## 5 MAKE STIR-FRY

Remove **asparagus** from ice water. Heat a drizzle of **oil** in pan used for pork over medium heat. Add **garlic**, **ginger**, and **scallion whites**. Toss until fragrant, about 30 seconds. Add **sauce**, **asparagus**, and **pork** and toss until meat is cooked through, 2-3 minutes. Season with **salt** and **pepper**.



## 3 BLANCH ASPARAGUS AND MAKE SAUCE

Add **asparagus** to other pot of water and boil until just tender, 2-3 minutes. Drain and immediately place in **ice water**. While asparagus cooks, whisk together **soy sauce**, **1 TBSP hoisin sauce** (we sent more), and **honey** in a small bowl.

**TIP:** Running out of bowls? Grab a set at [HelloFresh.com/Shop](https://www.hellofresh.com/shop)



## 6 PLATE AND SERVE

Fluff **rice** with a fork. Divide between plates and top with **stir-fry**. Sprinkle with **scallion greens** and serve.

## OISHII!

That's Japanese for delicious, which this dish most definitely is.

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