



VERY TERIYAKI PORK TENDERLOIN

with Basmati Rice and Asparagus



HELLO
BLANCHED ASPARAGUS

Shocking spears in ice water keeps them crunchy.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 610**



Basmati Rice



Ginger



Scallions



Hoisin Sauce
(Contains: Soy)



Pork Tenderloin



Garlic



Asparagus



Soy Sauce
(Contains: Soy)



Honey



Cornstarch

START STRONG

Trimming asparagus is a snap—literally. Hold the spears near the bottom ends and bend until they break. They'll snap off naturally at the point where they go from tough to tender.

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 | 2 Thumbs
- 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 2 tsp | 4 tsp
- Pork Tenderloin 12 oz | 24 oz
- Cornstarch 1 TBSP | 2 TBSP

HELLO WINE



PAIR WITH
Le Flaneur IGP
Côtes de Gascogne, 2015

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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 bottom inch 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, then add **pork** and **toss to coat**. **Discard any excess cornstarch**. 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

Heat a drizzle of **oil** in same pan over medium heat. Add **ginger**, **scallion whites**, and **garlic** and toss until fragrant, about 30 seconds. Add **sauce**, **asparagus**, and **pork** and toss until 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.



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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