



CHIMICHURRI PORK TENDERLOIN

with Honey-Roasted Carrots and Lime Rice



HELLO CHIMICHURRI

Bright, herbaceous, and the perfect accompaniment to rich pork tenderloin

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 750



Carrots



Garlic



Jasmine Rice



Cumin



Honey



Lime



Cilantro



Pork Tenderloin



Chili Flakes

START STRONG

Adjust the chimichurri to taste in step 5, adding more lime for acidity and more garlic, cumin, and chili flakes for aromatic depth and heat. It should taste balanced, with no one flavor dominating.

BUST OUT

- Peeler
- Zester
- Small pot
- Baking sheet
- Paper towels
- Olive oil (10 tsp | 13 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Large pan
- Small bowl
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- Carrots 4 | 8
- Lime 1 | 2
- Garlic 2 Cloves | 2 Cloves
- Cilantro ¼ oz | ½ oz
- Jasmine Rice ½ Cup | 1 Cup
- Pork Tenderloin* 12 oz | 24 oz
- Cumin 1 tsp | 2 tsp
- Chili Flakes 1 tsp | 1 tsp
- Honey 2 tsp | 4 tsp

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

WINE CLUB

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1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Trim, peel, and cut **carrots** into 1-inch pieces on a diagonal. Zest and quarter **lime** (quarter both limes for 4 servings). Mince or grate **garlic**. Finely chop **cilantro** leaves and stems.



4 FINISH CARROTS AND COOK PORK

Meanwhile, pat **pork** dry with paper towels. Season with **salt**, **pepper**, and half the **cumin**. Heat a large drizzle of **olive oil** in a large pan over medium heat. Add pork and sear, turning occasionally, until browned all over, 4-8 minutes. Once **carrots** have roasted for 15 minutes, remove from oven and add pork to empty side of sheet. Continue roasting until pork is cooked through and carrots are tender, 10-12 minutes more. (For 4 servings, add pork to a second sheet and roast on middle rack.)

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2 COOK RICE

In a small pot, combine **rice**, ¾ cup **water** (1½ cups for 4 servings), and a large pinch of **salt**. Bring to a boil, then cover and reduce heat to low. Cook until water has absorbed and rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



5 MAKE CHIMICHURRI

In a small bowl, combine **cilantro**, a pinch of **garlic**, remaining **cumin**, 2 **TBSP olive oil** (3 TBSP for 4 servings), and a big squeeze of **lime juice**. Taste and season with **salt** and **pepper**. Add more lime juice or garlic, if you feel like something's missing. Add a small pinch of **chili flakes**, if desired.



3 ROAST CARROTS

While rice cooks, toss **carrots** on one side of a baking sheet with a large drizzle of **olive oil**, **salt**, and **pepper**. Roast on top rack for 15 minutes (we'll add the pork then). (For 4 servings, spread carrots out across baking sheet and roast on top rack until tender, 25-30 minutes total.)



6 FINISH AND SERVE

Fluff **rice** with a fork; stir in **lime zest**, 1 **TBSP butter** (2 TBSP for 4 servings), **salt**, and **pepper**. Thinly slice **pork**. Toss roasted **carrots** with **honey** and a pinch of **chili flakes** to taste. Divide rice, pork, and carrots between plates. Drizzle pork with **chimichurri**. Serve with any remaining **lime wedges** on the side.

SWITCH IT UP

Next time, try making chimichurri with parsley instead of cilantro.

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