



# CITRUSY TEX-MEX PORK TENDERLOIN

with Spiced Veggie Jumble & Lime Crema

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Sweet Potato



1 | 2  
Red Onion



1 | 2  
Green Bell  
Pepper



1 | 2  
Lime



1 | 2  
Orange



1 TBSP | 2 TBSP  
Southwest Spice  
Blend



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



10 oz | 20 oz  
Pork Tenderloin



1 | 1  
Tex-Mex Paste



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the  
**HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz  
Chicken Cutlets

Calories: 490



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 490



HELLO

### TEX-MEX PASTE

A savory, spicy, and slightly sweet MVP flavor base

### LET IT BE

Let the pork stand for at least 5 minutes after roasting. The extra time before slicing lets the juices redistribute, keeping the meat moist.

### BUST OUT

- Zester
- Large pan
- 2 Baking sheets
- Small bowl
- Paper towels
- Aluminum foil
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **sweet potato** into ½-inch pieces. Halve, peel, and slice **onion** into ½-inch-thick wedges. Halve, core, and thinly slice **bell pepper** into strips. Zest and quarter **lime**. Halve **orange**.



### 2 ROAST VEGGIES

- Toss **sweet potato, onion, and bell pepper** on a baking sheet with a **drizzle of oil, half the Southwest Spice Blend (you'll use the rest in the next step), and a big pinch of salt and pepper.**
- Roast on top rack until browned and tender, 20-25 minutes.



### 3 COOK PORK

- Meanwhile, pat **pork\*** dry with paper towels; season all over with **remaining Southwest Spice Blend, salt, and pepper.**
- Heat a **drizzle of oil** in a large pan over medium heat. Add pork and sear, turning occasionally, until browned all over, 4-8 minutes. Turn off heat; transfer pork to a second baking sheet. Wipe out pan.
- Roast pork on middle rack until cooked through, 12-15 minutes. Transfer to a cutting board.

Swap in **chicken\*** for pork. Cook until browned and cooked through, 3-5 minutes per side. Transfer to a cutting board; tent with foil to keep warm. **(Skip roasting chicken!)**



### 4 MAKE CREMA

- While pork and veggies roast, in a small bowl, combine **sour cream, a squeeze of lime juice, and a pinch of lime zest.**
- Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt and pepper.**



### 5 MAKE TEX-MEX SAUCE

- About 5 minutes before pork and veggies are done, heat pan used for pork over medium-high heat. Stir in **half the Tex-Mex paste (all for 4 servings), juice from orange halves, and a squeeze of lime juice.** Bring to a simmer and cook until sauce has thickened, 1-2 minutes.
- Remove pan from heat; stir in **1 TBSP butter (2 TBSP for 4)** until melted and combined.



### 6 FINISH & SERVE

- Slice **pork** crosswise.
- Divide pork and **veggie jumble** between plates. Spoon **Tex-Mex sauce** over pork. Drizzle **crema** over everything and serve with any **remaining lime wedges** on the side.

Slice **chicken** crosswise.

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

\*Chicken is fully cooked when internal temperature reaches 165°.