



HOISIN-GLAZED PORK TENDERLOIN

with Scallion Rice, Ponzu Roasted Green Beans & Sriracha Mayo

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



6 oz | 12 oz
Green Beans



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy, Wheat



1 tsp | 1 tsp
Garlic Powder



½ Cup | 1 Cup
Jasmine Rice



10 oz | 20 oz
Pork Tenderloin



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Sriracha



6 ml | 12 ml
Ponzu Sauce
Contains: Fish, Soy, Wheat



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



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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: 680



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 690



HELLO

PONZU

A citrusy, umami-packed sauce that's equal parts sweet and tart

UNDER COVER

The key to tender rice? Simmer until no water remains (no peeking!), then let it sit covered off heat so the moisture redistributes.

BUST OUT

- 2 Small bowls
- Large pan
- Small pot
- Baking sheet
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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

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



1 PREP & MAKE GLAZE

- Adjust rack to middle position (**middle and top positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Trim **green beans** if necessary.
- In a small microwave-safe bowl, combine **hoisin**, **¼ tsp garlic powder** (**½ tsp for 4**), and **1 TBSP water** (**2 TBSP for 4**). (**You'll use more garlic powder later.**) Microwave until warmed through, 30 seconds.



4 ROAST PORK & GREEN BEANS

- On opposite side of sheet from **pork**, toss **green beans** with a **drizzle of oil**, **salt**, and **pepper**. (**For 4 servings, add green beans to a second baking sheet; roast on top rack.**)
- Roast on middle rack until pork is cooked through and green beans are tender, 10-12 minutes.
- In the last 3-5 minutes, remove sheet from oven; carefully pour **half the hoisin glaze** (**save the rest for serving**) over pork, turning to coat. Return to oven until glaze is tacky. Transfer pork to a cutting board. Let rest at least 5 minutes.

🔗 Toss and roast **green beans** as instructed. (**Skip roasting chicken.**)



2 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **scallion whites**; cook until softened, 1 minute.
- Stir in **rice**, **¾ cup water** (**1½ cups for 4 servings**), and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



5 MAKE SRIRACHA MAYO

- Meanwhile, in a second small bowl, combine **mayonnaise**, **remaining garlic powder** to taste, and as much **Sriracha** as you like. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



3 SEAR PORK

- Meanwhile, pat **pork*** dry with paper towels; season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add pork; sear, turning occasionally, until browned all over, 4-8 minutes. Transfer pork to one side of a baking sheet. (**For 4 servings, spread pork out across entire sheet.**) **TIP: For easy cleanup, line sheet with foil first.**

🔗 Swap in **chicken*** for pork; cook until browned and cooked through, 3-5 minutes per side. Add **half the hoisin glaze**; turn chicken to coat. Transfer to a cutting board (**no need to roast!**).



6 FINISH & SERVE

- Thinly slice **pork** crosswise.
- Fluff **rice** with a fork; stir in **1 TBSP butter** (**2 TBSP for 4 servings**) and season with **salt** and **pepper**. Toss **green beans** with **ponzu** and **half the sesame seeds**.
- Divide rice, green beans, and pork between plates. Drizzle pork with **remaining hoisin glaze**; drizzle everything with as much **Sriracha mayo** as you like. Top with **scallion greens** and as many remaining sesame seeds as you like. Serve.

🔗 Thinly slice **chicken** crosswise.