

# **INGREDIENTS**

2 PERSON | 4 PERSON



Sweet Potato



10 oz | 20 oz Pork Tenderloin



Chicken Stock Concentrate



Scallions



2 Cloves | 4 Cloves Garlic



1TBSP | 1TBSP **Bold & Savory** Steak Spice



5 oz | 7.5 oz Israeli Couscous Contains: Wheat



Mushroom Stock Concentrate



Cream Cheese Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER



# **HelloCustom**

2 PERSON | 4 PERSON

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

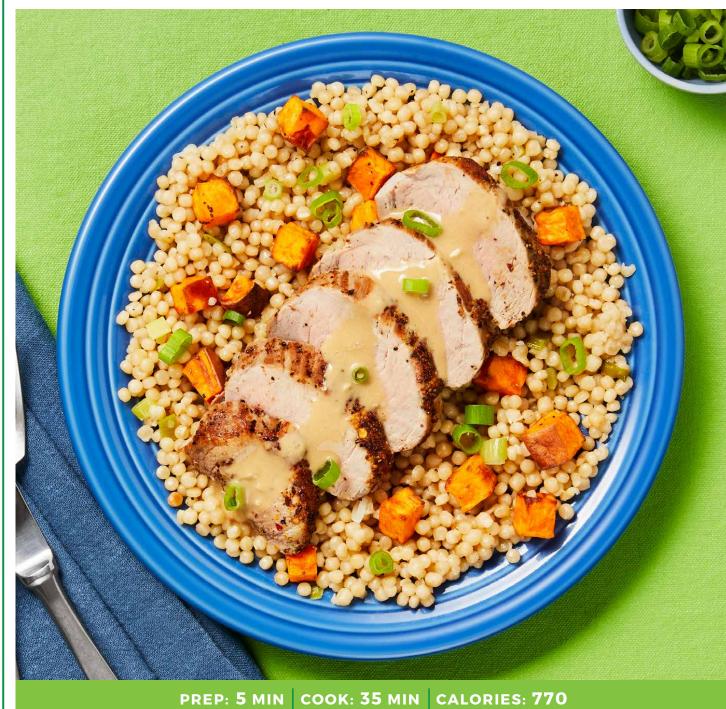


10 oz | 20 oz S Chicken Cutlets



# **PORK TENDERLOIN WITH CREAMY PAN SAUCE**

plus Roasted Sweet Potato Couscous





#### **HELLO**

### HALL OF FAME

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

#### **GET IT DOWN PAT**

Blotting moisture from the pork, like vou'll do in Step 3. allows the seasonings to stick and ensures even browning once the tenderloin hits the pan.

## **BUST OUT**

- Baking sheet
- Large pan
- Paper towels
- Medium pot
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP) Contains Milk



#### 1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Dice sweet potato into ½-inch pieces. Trim and thinly slice scallions, separating whites from greens. Peel and mince or grate garlic.



## 2 ROAST SWEET POTATO

- Toss **sweet potato** on one side of a baking sheet with a drizzle of oil, salt, and pepper.
- · Roast on top rack until browned and tender, 20-22 minutes (you'll add more to the sheet after 11 minutes).



- · While sweet potato roasts, using a rolling pin or heavy-bottomed pan, crush peppercorns inside packet of Steak Spice.
- Pat **pork\*** dry with paper towels and season all over with 11/2 tsp Steak Spice (all for 4 servings), a big pinch of 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 to a plate. Wipe out pan.

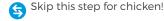


Swap in **chicken\*** for pork. Cook until browned and cooked through, 6-8 minutes per side.



#### **4 ROAST PORK**

- Once sweet potato has roasted 11 minutes. remove sheet from oven. Carefully toss sweet potato; add pork to empty side of baking sheet.
- Return to top rack until pork is cooked through and sweet potato is browned and tender. 9-11 minutes.
- Transfer pork to a cutting board to rest for at least 5 minutes.





# • Meanwhile, melt 1 TBSP butter (2 TBSP for

- 4 servings) in a medium pot over mediumhigh heat. Add scallion whites and half the garlic (you'll use the rest in the next step); cook until fragrant, 30 seconds.
- Add couscous and stir to coat. Stir in 1½ cups water (2¼ cups for 4 servings). chicken stock concentrate, and a big pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until couscous is tender, 6-8 minutes.
- Drain any excess liquid if necessary. Season with salt and pepper if desired. Keep covered off heat until ready to serve.



## 6 MAKE SAUCE

- While couscous cooks, heat a drizzle of oil in pan used for pork over medium heat. Add remaining garlic and cook, stirring often, until fragrant, 30 seconds.
- Add 1/4 cup water (1/3 cup for 4 servings). mushroom stock concentrate, and cream cheese. Cook, stirring occasionally. until cream cheese melts and sauce has thickened 2-3 minutes
- Remove from heat and stir in 1 TBSP butter (2 TBSP for 4). Taste and season with salt and pepper if desired.



Use pan used for chicken here.



- Stir roasted **sweet potato** into pot with couscous.
- Thinly slice **pork** crosswise.
- · Divide couscous and pork between plates. Spoon pan sauce over pork. Garnish with scallion greens and serve.



Thinly slice chicken crosswise.

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