

INGREDIENTS 2 PERSON | 4 PERSON 5 tsp | 5 tsp 12 oz 24 oz 12 oz | 24 oz White Wine Potatoes* Carrots Vinegar 10 oz | 20 oz 1 tsp | 2 tsp 1 tsp | 2 tsp Pork Filet Cinnamon Smoked Paprika 1 tsp | 1 tsp 11/2 TBSP | 3 TBSP 2 3 Chili Flakes 🖠 Cherry Jam Sour Cream **Contains: Milk**



5

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

*The ingredient you received may be a different color.



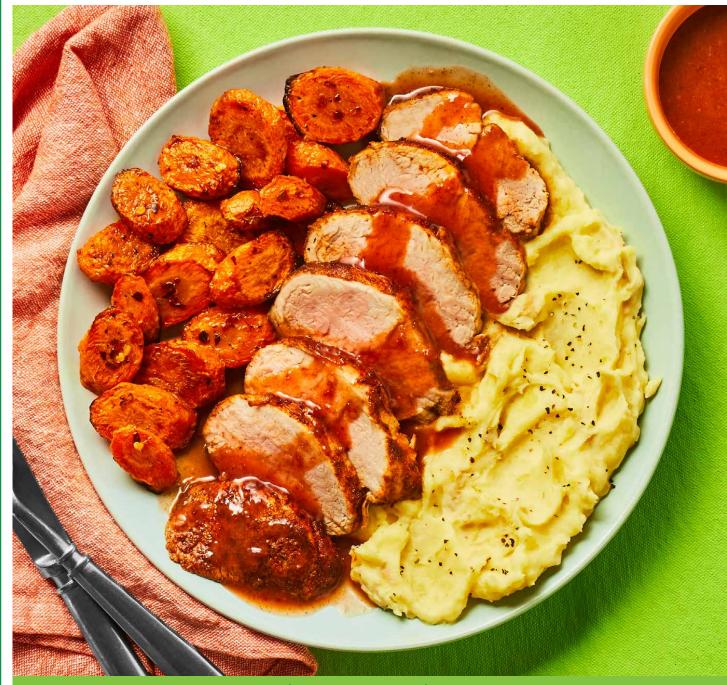
2 PERSON | 4 PERSON

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



SWEET & SMOKY PORK FILET

with Chili Roasted Carrots, Mashed Potatoes & Cherry Sauce



PREP: 10 MIN COOK: 40 MIN CALORIES: 650



HELLO

CINNAMON PAPRIKA SPICE

A little something smoky and sweet to amp up the flavor

BLOT IT OUT

Blotting out moisture allows the seasonings to really stick and ensures even browning as the pork roasts.

BUST OUT

Small bowl

Baking sheet

Potato masher

- Peeler
- Large pot
- Strainer
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
- Contains: Milk



4 ROAST PORK

- Pat pork* dry with paper towels. Rub with a large drizzle of olive oil: season generously all over with salt and pepper.
- In a small microwave-safe bowl, combine paprika and cinnamon. Sprinkle 134 tsp spice mixture (3¹/₂ tsp for 4 servings) over pork: rub to coat. (Reserve remaining spice mixture in bowl for the next step.)
- Once carrots have roasted for 5 minutes. remove sheet from oven. Carefully place pork on empty side of sheet. (For 4, leave carrots roasting; add pork to a second sheet and roast on top rack.)
- Roast until pork is cooked through and carrots are browned and tender, 18-20 minutes more. Transfer pork to a cutting board to rest.
- Swap in chicken* for pork; roast until 乞 chicken is cooked through and carrots are browned and tender. 15-18 minutes more.



1 PREP

- Adjust rack to middle position (top and middle positions for 4 servings) and preheat oven to 450 degrees. Wash and dry produce.
- Peel and cut carrots on a diagonal into ¹/₂-inch pieces.



2 COOK POTATOES

- Dice **potatoes** into ½-inch pieces; place in a large pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender. 15-20 minutes.
- Reserve ½ cup potato cooking liquid, then drain and return potatoes to pot.
- Keep covered off heat until ready to mash.



3 ROAST CARROTS

- Meanwhile, toss carrots on one side of a baking sheet with a drizzle of oil, salt, and pepper. (For 4 servings, spread across entire sheet.)
- Roast on middle rack for 5 minutes (you'll add more to the sheet then).



5 MAKE SAUCE

- While pork roasts, add jam and 1 tsp vinegar (11/2 tsp for 4 servings) to bowl with reserved spice mixture; stir to combine. (Be sure to measure the vinegar-we sent more!) Microwave until warm. 30-60 seconds.
- Stir in 1 TBSP butter (2 TBSP for 4) until melted. Season with salt and pepper.



6 MASH POTATOES

- Mash drained **potatoes** with **sour cream** and 1 TBSP butter (2 TBSP for 4 servings) until smooth and creamy, adding splashes of reserved potato cooking liquid as needed.
- Season with salt and pepper.



7 FINISH & SERVE

- Slice pork crosswise.
- Toss carrots with a pinch of chili flakes to taste.
- Divide pork, mashed potatoes, and carrots between plates. Drizzle **sauce** over pork and serve.

Slice chicken crosswise.

*Pork is fully cooked when internal temperature ĥ reaches 145°. WK 10-!

🔄 *Chicken is fully cooked when internal temperature reaches 165°