



SWEET & SMOKY PORK FILET

with Chili Roasted Carrots, Mashed Potatoes & Cherry Sauce

INGREDIENTS

2 PERSON | 4 PERSON



5 tsp | 5 tsp
White Wine
Vinegar



12 oz | 24 oz
Carrots



12 oz | 24 oz
Potatoes*



10 oz | 20 oz
Pork Filet



1 tsp | 2 tsp
Cinnamon



1 tsp | 2 tsp
Smoked Paprika



1 tsp | 1 tsp
Chili Flakes



2 | 3
Cherry Jam



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



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.



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: 640



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

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



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 ½-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**).



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 **1¼ tsp spice mixture (3½ 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 chicken is cooked through and carrots are browned and tender, 15-18 minutes more.



5 MAKE SAUCE

- While pork roasts, add **jam** and **1 tsp vinegar (1½ 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.

Swap in **chicken** crosswise.

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

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