



SWEET & SMOKY PORK FILET

with Chili Roasted Carrots, Mashed Potatoes & Cherry Sauce

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



12 oz | 24 oz
Potatoes*



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 tsp | 1 tsp
Chili Flakes



2 tsp | 4 tsp
Smoked Paprika



5 tsp | 5 tsp
White Wine Vinegar



2 | 3
Cherry Jam



1 TBSP | 1 TBSP
Warming Spice
Blend



10 oz | 20 oz
Pork Filet



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

*The ingredient you received may be a different color.



HelloCustom

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



10 oz | 20 oz
Beef Tenderloin
Steak
Calories: 700



10 oz | 20 oz
Chicken Cutlets
Calories: 630



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 640



BUST OUT

- Peeler
- Large pot
- Strainer
- Paper towels
- Small bowl
- Baking sheet
- Potato masher

- Kosher Salt
- Black Pepper
- Cooking Oil
- Olive Oil
- Butter
- Contains: Milk

MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). For **3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. For **6 servings**, simply triple the 2-serving recipe.

For HelloCustom nutritional information, please refer to HelloFresh.com.



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 **drizzle of olive oil**; season with **salt and pepper**.
- In a small microwave-safe bowl, combine **paprika** and 1½ **tsp Warming Spice Blend** (all for 4 servings). Rub **half the spice mixture** over pork.
- Once carrots have roasted 5 minutes, remove sheet from oven. Carefully place pork on empty side. (For 4, add pork to a **second sheet and roast on top rack**.) Roast on middle rack until pork is cooked through and carrots are tender, 18-20 minutes more. Transfer pork to a cutting board.



5 MAKE SAUCE

- While pork and carrots roast, stir **jam** and 1 **tsp vinegar** (1½ **tsp for 4 servings**) into bowl with **remaining spice mixture**. (**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 or slice **beef** against the grain.

- 🍴 Once carrots have roasted 5 minutes, swap in **chicken*** or **beef*** for pork. Roast until chicken is cooked through, 15-18 minutes more, or beef is cooked to desired doneness, 12-15 minutes more.

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

🍴 *Poultry is fully cooked when internal temperature reaches 165°.

🍴 *Beef is fully cooked when internal temperature reaches 145°.