



Honey Sriracha Pork Filet

with Roasted Sesame Carrots & Cilantro Lime Rice

New & Improved 45-60 Minutes · Calories: 810 · Protein: 34 g



Ingredients



Sesame Seeds



Sesame Oil



Ginger



Honey



Cilantro



Scallions



Chicken Stock Concentrate



Sriracha



Pork Filet



Jasmine Rice



Carrots



Lime

Customizable Meal

If you chose to personalize your meal, refer to the separate **HelloCustom** card or scan here for instructions.



Hello

Cilantro Lime Rice

Bright cilantro and zesty lime give rice a refreshing flavor boost

Before you start Rest Up

Make sure to let the pork stand at least 5 minutes after it's done roasting in the oven. That extra time before slicing gives the juices a chance to settle and redistribute, keeping the meat nice and moist.

Cooking tools

zester, peeler, baking sheet, small pot, paper towels, large pan

Pantry ingredients

kosher salt, black pepper, cooking oil, butter

Nutrition

Nutrients	per serving
Calories:	810
Total Fat:	31g
Saturated Fat:	11g
Sodium:	940mg
Total Carbohydrate:	93g
Dietary Fiber:	7g
Added Sugars:	8g
Protein:	34g

Allergens

sesame seeds (contains: sesame), sesame oil (contains: sesame), butter (contains: milk)

Cook for YOUR Crowd

Our recipes are customizable!

Double Protein/Veggies? Cook in batches or use a larger pan—it may take longer, so follow visual and temp cues.

Making 3 Servings? Lighten up on the seasoning and any other ingredients you like—this will keep the balance just right.

Making 6 Servings? Just triple the 2-serving recipe—easy!

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



1 Prep

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince **ginger**. Mince **cilantro**. Zest and quarter **lime**.



2 Roast Carrots

- Toss **carrots** on one side of a baking sheet with a **drizzle of oil**; season generously with **salt** and **pepper**. (**For 4 servings, spread carrots out across entire sheet.**)
- Roast on top rack for 12 minutes (**you'll add more to the sheet then**).



3 Cook Rice

- While carrots roast, in a small pot, combine **rice**, **1¼ cups water (2¼ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil; cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



4 Cook 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. Turn off heat.
- Once **carrots** have roasted 12 minutes, carefully add seared pork to empty side of sheet; wipe out pan. (**For 4 servings, leave carrots roasting and add pork to a second sheet; roast on middle rack.**) Return to top rack until carrots are browned and tender and pork is cooked through, 10-12 minutes more.
- Remove from oven; let pork rest on sheet for 5 minutes. Sprinkle carrots with **sesame seeds**.



5 Make Sauce

- Heat **half the sesame oil (all for 4 servings)** and **½ TBSP butter (1 TBSP for 4)** in same pan over medium-high heat. Add **scallion whites** and **half the ginger (add more if desired)**. Cook until fragrant and softened, 1 minute.
- Stir in **stock concentrate, honey**, and **¼ cup water (½ cup for 4)**. Bring to a simmer; cook until slightly reduced, 1-2 minutes. Remove from heat.
- Stir in **1 TBSP butter (2 TBSP for 4)** and as much **Sriracha** as you like. (**TIP: Start with half, then taste and add more from there if you like.**) Season with **salt** and **pepper**.



6 Finish & Serve

- Fluff **rice** with a fork; stir in **cilantro, lime zest, juice from half the lime**, and **½ TBSP butter (1 TBSP for 4 servings)**. Season with **salt** and **pepper**.
- Stir in **scallion greens** and any **resting juices from pork** to pan with **sauce**.
- Slice **pork** crosswise.
- Divide pork, rice, and **carrots** between plates. Spoon sauce over pork and serve with **remaining lime wedges** and any **remaining Sriracha** on the side.

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



Wash and dry fresh produce. Wash hands and surfaces after handling raw pork, meat, poultry, fish, shellfish, or eggs. Consuming raw or undercooked pork, meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness. Go to hellofresh.com/about/faq for safe cooking guidelines.

How was your meal?

Scan here to rate your recipe!



Share your **#HelloFreshPics** with us **@HelloFresh**