

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes



¼ oz | ¼ oz Rosemary



12 oz | 24 oz Pork Tenderloin



4 TBSP | 8 TBSP Sour Cream Contains: Milk



1 | 2 Chicken Stock Concentrate



1 Thumb | 1 Thumb Ginger



1 | 1 Lemon





6 oz | 12 oz Green Beans



2 TBSP | 4 TBSP Cranberry Jam



2 tsp | 4 tsp Dijon Mustard

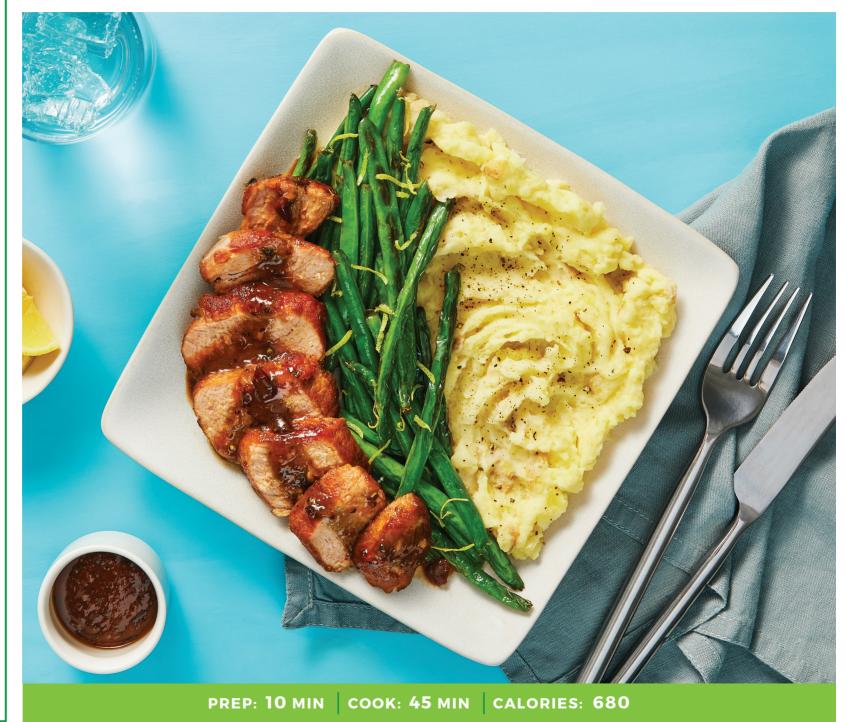
HELLO

CRANBERRY DIJON SAUCE

Sweet-tart cranberry jam and zingy Dijon mustard pair up to give pork some flavorful oomph.

CRANBERRY DIJON PORK TENDERLOIN

with Mashed Potatoes & Roasted Green Beans



3



TURN IT UP

Don't forget to turn the pork periodically as it sears in the pan. Browning it on all sides ensures that the meat cooks evenly and develops a tasty crust.

BUST OUT

- Zester
- Medium pot
- Strainer
- Potato masher
- Paper towels
- Large pan
- Baking sheet
- Large bowl
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)

 Contains: Milk

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



1 PREP

- Adjust rack to middle position (middle and top positions for 4 servings) and preheat oven to 450 degrees. Wash and dry all produce.
- Dice potatoes into ½-inch pieces. Peel and mince or grate ginger until you have 1 tsp (2 tsp for 4). Pick 1 tsp rosemary leaves from stems; mince leaves. Zest and quarter lemon.



2 MAKE MASHED POTATOES

- Place potatoes in a medium 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. Mash 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.
- Keep covered off heat until ready to serve.



3 SEAR PORK

- While potatoes cook, pat pork* dry with paper towels and season all over with salt and pepper.
- Heat a drizzle of oil in a large pan over medium-high heat. Add pork and sear, turning occasionally, until browned all over, 4-8 minutes (it'll finish cooking in the next step).
- Turn off heat; transfer pork to one side of a baking sheet. (For 4 servings, spread pork out across entire sheet.)
 Wipe out pan.



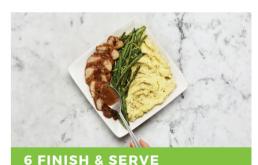
4 ROAST PORK & BEANS

- Toss green beans in a large bowl with a drizzle of oil, salt, and pepper.
 Spread out on opposite side of sheet from pork. (For 4 servings, toss green beans on a second sheet; roast pork on middle rack and green beans on top rack.)
- Roast on middle rack until pork is cooked through and green beans are tender, 10-12 minutes.
- Transfer pork to a cutting board to rest.
 Carefully toss green beans with
 lemon zest.



5 MAKE SAUCE

- Heat a drizzle of oil in pan used for pork over medium-high heat. Add minced ginger and minced rosemary; cook until fragrant, 30 seconds.
- Stir in jam, stock concentrate, mustard, and ¼ cup water (⅓ cup for 4 servings). Simmer until slightly thickened, 2-3 minutes.
- Remove from heat; stir in 1 TBSP butter (2 TBSP for 4) until melted.



- Slice pork crosswise.
- Divide pork mashed po
- Divide pork, mashed potatoes, and green beans between plates. Drizzle pork with sauce. Serve with lemon wedges on the side.