



HONEY SRIRACHA PORK TENDERLOIN

with Roasted Sesame Carrots and Cilantro-Lime Rice



HELLO

CILANTRO-LIME RICE

Bright cilantro and zesty lime give rice a refreshing flavor boost.

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 840



Pork Tenderloin



Sriracha



Honey



Cilantro



Carrots



Chicken Stock Concentrate



Jasmine Rice



Sesame Seeds



Sesame Oil



Lime



Scallions



Ginger

START STRONG

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.

BUST OUT

- Peeler
- Zester
- Baking sheet
- Small pot
- Paper towels
- Vegetable oil (4 tsp | 4 tsp)
- Butter (3 TBSP | 5 TBSP)
(Contains: Milk)
- Large pan
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Carrots **12 oz | 24 oz**
- Scallions **2 | 4**
- Ginger **1 Thumb | 2 Thumbs**
- Lime **1 | 2**
- Cilantro **¼ oz | ½ oz**
- Jasmine Rice **½ Cup | 1 Cup**
- Pork Tenderloin* **12 oz | 24 oz**
- Sesame Seeds **1 TBSP | 1 TBSP**
- Sesame Oil **1 TBSP | 2 TBSP**
- Chicken Stock Concentrate **1 | 2**
- Honey **2 tsp | 4 tsp**
- Sriracha **2 tsp | 4 tsp**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



HelloFRESH



1 PREP

Preheat oven to 425 degrees. **Wash and dry all 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**. Zest and quarter **lime**. Mince **cilantro** leaves and stems.



4 COOK PORK

Meanwhile, pat **pork** dry with paper towels; season all over with **salt** and **pepper**. Heat a large 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, remove sheet from oven; add seared pork to empty side. (For 4, leave carrots roasting and add pork to a second sheet; roast on middle rack.) Roast until carrots are browned and tender and pork is cooked through, 10-12 minutes more. Let pork rest 5 minutes. Sprinkle carrots with **sesame seeds**.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com



2 ROAST CARROTS

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



5 MAKE SAUCE

Wipe out pan used for pork. Heat half the **sesame oil** and **1 TBSP butter** (2 TBSP for 4 servings) in same pan over medium-high heat. Add **scallion whites** and half the **ginger** (or more if desired). Cook until fragrant and softened, 1 minute. Stir in **stock concentrate**, **honey**, and **¼ cup water**. 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 (start with half, taste, and add more from there if desired). Season with **salt** and **pepper**.



3 COOK RICE

While carrots roast, in a small pot, combine **¾ cup water** (1½ cups for 4 servings), **rice**, 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.



6 FINISH AND SERVE

Fluff **rice** with a fork; stir in **cilantro**, **lime zest**, juice from half the **lime**, **1 TBSP butter**, and remaining **sesame oil**. Season with **salt** and **pepper**. Add **scallion greens** and any **resting juices** from pork to pan with **sauce**. Slice **pork** crosswise and divide between plates along with **rice** and **carrots**. Spoon sauce over pork and serve with remaining **lime wedges** and any remaining **sriracha** on the side.

BOWLING IN THE DEEP

Love this cilantro-lime rice? Try making it again without sesame oil to build burrito bowls.

WK 48 NJ-7