



HONEY SRIRACHA PORK TENDERLOIN

with Roasted Sesame Carrots & 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: 820



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.



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**.



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**.

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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 (you'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 & 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.

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