



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



2 | 2
Scallions



1 Thumb | 1 Thumb
Ginger



1 | 1
Lime



¼ oz | ¼ oz
Cilantro



½ Cup | 1 Cup
Jasmine Rice



10 oz | 20 oz
Pork Tenderloin



1 TBSP | 1 TBSP
Sesame Seeds
Contains: Sesame



1 TBSP | 1 TBSP
Sesame Oil
Contains: Sesame



1 | 2
Chicken Stock
Concentrate



2 tsp | 4 tsp
Honey



2 tsp | 4 tsp
Sriracha



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WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

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



10 oz | 20 oz
Chicken Cutlets

Calories: 660



10 oz | 20 oz
Organic Chicken
Cutlets

Calories: 660

HONEY SRIRACHA PORK TENDERLOIN

with Roasted Sesame Carrots & Cilantro Lime Rice



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 660



HELLO

CILANTRO LIME RICE

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

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.

BUST OUT

- Peeler
 - Zester
 - Baking sheet
 - Kosher salt
 - Black pepper
 - Cooking oil (2 tsp | 2 tsp)
 - Butter (2 TBSP | 4 TBSP)
 - Small pot
 - Paper towels
 - Large pan
- Contains: Milk

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

🍗 *Chicken is fully cooked when internal temperature reaches 165°.



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**.



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**.

- 🍗 Swap in **chicken*** or **organic chicken*** for pork. Cook chicken in pan until cooked through, 3-5 minutes per side (**no need to roast!**). Transfer to a cutting board to rest; continue to roast **carrots** as instructed.



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**).



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**.



3 COOK RICE

- While carrots roast, in a small pot, combine **rice**, ¾ cup **water** (**1½ 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.



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**). 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.

- 🍗 Thinly slice **chicken** or **organic chicken** crosswise.