



# KICKIN' SHEET PAN ORANGE BBQ PORKLOAVES

with Cheesy Potato Wedges & Roasted Broccoli

SHEET PAN

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold Potatoes\*



2 | 2  
Scallions



1 | 1  
Mandarin Orange



8 oz | 16 oz  
Broccoli Florets



10 oz | 20 oz  
Ground Pork\*\*



¼ Cup | ½ Cup  
Panko Breadcrumbs  
Contains: Wheat



1 TBSP | 2 TBSP  
Sweet and Smoky BBQ Seasoning



4 TBSP | 8 TBSP  
BBQ Sauce



1 tsp | 1 tsp  
Chipotle Powder



¼ Cup | ½ Cup  
Monterey Jack Cheese  
Contains: Milk

\*The ingredient you received may be a different color.

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the HelloCustom instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz  
Ground Beef

Calories: 750



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 760





# HELLO FRESH

## HELLO

### MANDARIN ORANGE

Sweeter than the common orange, this fruit's juice is perfect for sauces, glazes, or sipping on its own.

### AMAZING GLAZE

While a marinade seasons meat from the start, a glaze is best applied toward the end of cooking (as seen in step 5).

A few minutes in the oven will turn the barbecue sauce mixture into a rich, caramelized layer of finger-lickin' goodness.

### BUST OUT

- Baking sheet
- Large bowl
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 5 tsp)

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### 1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim and thinly slice **scallions**, separating whites from greens; mince whites. Halve **mandarin**. Cut **broccoli florets** into bite-size pieces if necessary.



### 2 ROAST POTATOES

- Toss **potatoes** on one side of a **lightly oiled** baking sheet with a **large drizzle of oil, salt, and pepper.** (For 4 servings, spread potatoes out across entire sheet.)
- Roast on top rack for 10 minutes (**you'll add more to the sheet then**).



### 3 FORM LOAVES & MAKE GLAZE

- While potatoes roast, in a large bowl, combine **pork\***, **panko**, **BBQ Seasoning**, **scallion whites**, **¾ tsp salt** (1½ tsp for 4 servings), and a **pinch of pepper**. Form into two 1-inch-tall loaves (**four loaves for 4**).
- In a small bowl, combine **BBQ sauce**, a **big squeeze of mandarin juice**, and **chipotle powder** to taste. Taste and season with **salt**; add more mandarin juice and chipotle powder if desired.

🔄 Swap in **beef\*** for pork.



### 4 ROAST LOAVES & BROCCOLI

- Once potatoes have roasted 10 minutes, remove sheet from oven. Carefully add **broccoli** to empty side; using tongs, toss with a **drizzle of oil, salt, and pepper**. Place **porkloaves** on same side of sheet as broccoli. (For 4 servings, leave potatoes roasting; add **porkloaves and broccoli** to a second, lightly oiled sheet. Roast on middle rack.)
- Roast on top rack for 15 minutes (**you'll glaze the porkloaves then**).



### 5 ADD CHEESE & GLAZE

- Once **porkloaves** and **broccoli** have roasted 15 minutes, remove sheet from oven.
- Carefully push **potatoes** together so they're overlapping; sprinkle with **Monterey Jack**.
- Brush tops of porkloaves with **1 TBSP glaze** each (**save the rest for serving**).
- Return to oven until porkloaves are cooked through, glaze is tacky, cheese is melted, and broccoli is tender, 2-3 minutes more.



### 6 SERVE

- Divide **porkloaves, potato wedges,** and **broccoli** between plates. Drizzle porkloaves with **remaining glaze**. Garnish with **scallion greens** and serve.

\*Ground Pork is fully cooked when internal temperature reaches 160°.

🔄 \*Ground Beef is fully cooked when internal temperature reaches 160°.