



MOJO PORK TENDERLOIN with Arroz Congri, Creamy Cilantro Slaw, and Avocado Salad



HELLO
ARROZ CONGRI
In this Cuban-style dish, rice and black beans are cooked with garlic and punchy cumin for an aromatic finish.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 1310



Oregano



Garlic



Limes



Jasmine Rice



Cumin



Pork Tenderloin



Mayonnaise
(Contains: Eggs)



Avocado



Cilantro



Orange



Carrot



Chicken Stock Concentrates



Black Beans



Sour Cream
(Contains: Milk)



Shredded Red Cabbage

START STRONG

Want to take your arroz congri to the next level? If you have onion and bell pepper on hand, finely mince a few tablespoons of each and cook them with the garlic in step 2 to make a sofrito, a classic Cuban cooking base.

BUST OUT

- Strainer
- 2 Small bowls
- Medium pot
- Large bowl
- Paper towels
- Small pot
- Baking sheet
- Kosher salt
- Peeler
- Black pepper
- Box grater
- Vegetable oil (1 tsp | 1 tsp)
- Butter (3 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Garlic **4 Cloves** | **6 Cloves**
- Black Beans **13.4 oz** | **26.8 oz**
- Jasmine Rice **½ Cup** | **1 Cup**
- Chicken Stock Concentrates **2** | **4**
- Cumin **2 tsp** | **4 tsp**
- Pork Tenderloin* **12 oz** | **24 oz**
- Oregano **¼ oz** | **½ oz**
- Orange **1** | **2**
- Limes **2** | **4**
- Cilantro **¼ oz** | **½ oz**
- Carrot **3 oz** | **6 oz**
- Sour Cream **6 TBSP** | **12 TBSP**
- Mayonnaise **4 TBSP** | **8 TBSP**
- Shredded Red Cabbage **4 oz** | **8 oz**
- Avocado **1** | **2**

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

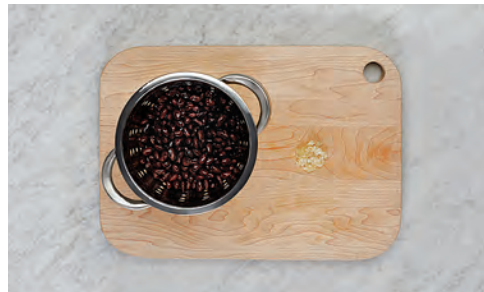
WINE CLUB

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1 START PREP

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Mince or grate **garlic**. Drain and rinse **beans**.



2 COOK RICE AND BEANS

Melt **1 TBSP butter** in a medium pot over medium-high heat. Add half the **garlic**; cook until fragrant, 30 seconds to 1 minute. Stir in **rice, beans**, half the **stock concentrates**, and half the **cumin**. Add **¾ cup water** (1½ cups for 4 servings) and a big pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-20 minutes. Keep covered off heat until ready to serve.



3 ROAST PORK

Meanwhile, pat **pork** dry with paper towels and season all over with **¾ tsp cumin** (1½ tsp for 4 servings), **salt**, and **pepper**. Rub with a drizzle of **oil**. Place on a baking sheet and roast on top rack until cooked through, 18-20 minutes. Transfer to a cutting board to rest. Thinly slice crosswise.



4 FINISH PREP AND MAKE MOJO SAUCE

While pork roasts, pick **oregano** leaves from stems; discard stems and mince leaves. Halve **orange** and **limes**. Mince **cilantro**. Trim, peel, and grate **carrot** on the largest holes of a box grater. In a small bowl, squeeze in juice from whole **orange** and **1 lime half** (both oranges and 1 whole lime for 4 servings). Stir in remaining **cumin**, remaining **stock concentrates**, and **1 TBSP oregano** (2 TBSP for 4); set aside.



5 MAKE SLAW AND AVOCADO SALAD

In a large bowl, combine **sour cream**, **mayonnaise**, **cilantro**, and as much remaining **garlic** as you like. Season with **salt** and **pepper**. Reserve **2 TBSP sauce** (4 TBSP for 4; you'll use it in step 6). Add **carrot** and **cabbage** to bowl with remaining sauce; toss to coat. Add a big squeeze of **lime juice**; season with **salt** and **pepper**. Halve, pit, and peel **avocado**; thinly slice. Gently toss avocado in a second small bowl with a big squeeze of **lime juice** and a pinch of remaining **oregano**. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Heat a small pot over medium-high heat. Add **mojo sauce**; cook until slightly thickened, 2-4 minutes. Stir in **1 TBSP butter** until melted; season with **pepper**. Fluff **rice mixture** with a fork; stir in **1 TBSP butter** (2 TBSP for 4) and season with **salt** and **pepper**. Divide between plates with **pork**. Top rice mixture with **reserved cilantro sauce** and pork with **mojo sauce**. Serve with **slaw**, **avocado salad**, and any remaining **lime wedges** on the side.

MINT TO BE

Mojo + mojitos = magic. For 1, mix 1.5 oz light rum, some fresh mint, a big squeeze of lime, and a dash of simple syrup. Top it off with seltzer!

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