



# BULGOGI PORK TENDERLOIN

with Roasted Carrots & Lime Rice

HALL OF FAME

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Carrots



1 | 2  
Lime



2 | 2  
Scallions



½ Cup | 1 Cup  
Jasmine Rice



12 oz | 24 oz  
Pork Tenderloin



4 oz | 8 oz  
Bulgogi Sauce  
Contains: Soy, Wheat



1 TBSP | 1 TBSP  
Sesame Seeds



## HELLO

### HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 760



## WE PROPOSE A TOAST

If you have an extra few minutes, toast the sesame seeds in a dry pan over medium-low heat to enhance their nutty flavor and crunchy texture. Stir constantly and keep an eye on those little guys, removing from heat and transferring to a plate as soon as they turn golden and fragrant.

## BUST OUT

- Peeler
- Zester
- Small pot
- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 2 TBSP)  
Contains: Milk

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



### 1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry all produce.**
- Trim, peel, and cut **carrots** into ½-inch-thick pieces. Zest and quarter **lime**. Trim and thinly slice **scallions**, separating whites from greens.



### 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 heat. Add pork; sear, turning occasionally, until browned all over, 4-8 minutes.
- Once **carrots** have roasted 10 minutes, remove sheet from oven. Flip carrots and carefully place seared pork on empty side. (**For 4 servings, leave carrots roasting and add pork to a second sheet; roast on middle rack.**)
- Return to top rack until pork is cooked through and carrots are tender, 10-12 minutes more. **TIP: If carrots are done before pork, remove from sheet and continue roasting pork.**



### 2 COOK RICE

- In a small pot, combine **rice**, **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, 15-18 minutes. Keep covered off heat until ready to serve.



### 5 SIMMER SAUCE

- When pork and carrots have 5 minutes left, melt **1 TBSP butter** in pan used for pork over medium-high heat. Add **scallion whites** and cook until fragrant, 1-2 minutes.
- Stir in **bulgogi sauce** and **1 TBSP water**. Bring to a simmer, stirring, until warmed through, 2-3 minutes. Turn off heat. **TIP: If sauce is too thick, stir in a splash more water.**



### 3 ROAST CARROTS

- While rice cooks, toss **carrots** on one side of a baking sheet with a drizzle of **olive oil**, **salt**, and **pepper**. (**For 4 servings, spread out across entire sheet.**)
- Roast on top rack for 10 minutes (you'll add the pork then).



### 6 FINISH & SERVE

- Fluff **rice** with a fork. Stir in **1 TBSP butter**, a squeeze of **lime juice**, and half the **lime zest** (add more zest if you like); season with **salt** and **pepper**.
- Thinly slice **pork** crosswise.
- Divide rice, pork, and **carrots** between plates. Drizzle pork with **sauce**. Sprinkle with **scallion greens** and **sesame seeds**. Serve with remaining **lime wedges** on the side.