



CHIMICHURRI PORK TENDERLOIN

with Honey-Roasted Carrots & Lime Rice



HELLO CHIMICHURRI

Bright, herbaceous, and the perfect accompaniment to rich pork tenderloin

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 770



Carrots



Garlic



Jasmine Rice



Cumin



Honey



Lime



Cilantro



Pork Tenderloin



Chili Flakes

START STRONG

Adjust the chimichurri to taste in step 5, adding more lime for acidity and more garlic, cumin, and chili flakes for aromatic depth and heat. It should taste balanced, with no one flavor dominating.

BUST OUT

- Peeler
- Zester
- Small pot
- Baking sheet
- Paper towels
- Olive oil (10 tsp | 13 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Large pan
- Small bowl
- Kosher salt
- Black pepper

INGREDIENTS

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

- Carrots **12 oz** | **24 oz**
- Lime **1** | **2**
- Garlic **2 Cloves** | **2 Cloves**
- Cilantro **¼ oz** | **½ oz**
- Jasmine Rice **½ Cup** | **1 Cup**
- Pork Tenderloin* **12 oz** | **24 oz**
- Cumin **1 tsp** | **2 tsp**
- Chili Flakes **1 tsp** | **1 tsp**
- Honey **2 tsp** | **4 tsp**

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



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** on a diagonal into 1-inch-thick pieces. Zest and quarter **lime** (for 4, zest 1 lime and quarter both). Mince or grate **garlic**. Finely chop **cilantro**.



4 COOK PORK

Meanwhile, pat **pork** dry with paper towels. Season with **salt**, **pepper**, and half the **cumin** (you'll use the rest later). Heat a large drizzle of **olive oil** in a large pan over medium heat. Add pork; sear, turning occasionally, until browned all over, 4-8 minutes. Once **carrots** have roasted 15 minutes, remove sheet from oven; add pork to empty side. Continue roasting until pork is cooked through and carrots are tender, 10-12 minutes more. (For 4 servings, add pork to a second sheet; roast on middle rack.)

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com



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 heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



5 MAKE CHIMICHURRI

In a small bowl, combine **cilantro**, a pinch of **garlic**, remaining **cumin**, **2 TBSP olive oil** (3 TBSP for 4 servings), and a big squeeze of **lime juice**. Taste and season with **salt** and **pepper**. Add more lime juice or garlic if you feel like something's missing. Add a small pinch of **chili flakes** if desired.



3 ROAST CARROTS

While rice cooks, toss **carrots** on one side of a baking sheet with a large drizzle of **olive oil**, **salt**, and **pepper**. Roast on top rack for 15 minutes (you'll add the pork then). (For 4 servings, spread carrots out across entire sheet; roast on top rack until tender, 25-30 minutes total.)



6 FINISH & SERVE

Fluff **rice** with a fork; stir in **lime zest**, **1 TBSP butter** (2 TBSP for 4 servings), **salt**, and **pepper**. Thinly slice **pork** crosswise. Toss roasted **carrots** with **honey** and a pinch of **chili flakes** to taste. Divide rice, pork, and carrots between plates. Drizzle pork with **chimichurri**. Serve with any remaining **lime wedges** on the side.

TAKE TWO

Next time, try making chimichurri with parsley instead of cilantro and serving it with steak.