



PARMESAN-CRUSTED PORK TENDERLOIN

with Potato Wedges and Apple Walnut Salad



HELLO

PARMESAN-CRUSTED PORK

Tender meat gets a crown of golden, cheesy breadcrumbs.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 690

-  Rosemary
-  Parmesan Cheese (Contains: Milk)
-  Pork Tenderloin
-  Sour Cream (Contains: Milk)
-  Gala Apple
-  Dried Cranberries
-  Yukon Gold Potatoes
-  Garlic Powder
-  Panko Breadcrumbs (Contains: Wheat)
-  Lemon
-  Spring Mix Lettuce
-  Walnuts (Contains: Tree Nuts)

START STRONG

Kids can help with preparing the pork: let them mix the crust ingredients, brush on the sour cream, and coat the tenderloin pieces.

BUST OUT

- 2 Baking sheets
- Shallow dish
- Zester
- Small bowl
- Large bowl
- Vegetable oil (5 tsp)
- Olive oil (2 TBSP)

INGREDIENTS

Ingredient 4-person

- | | |
|-----------------------|--------|
| • Rosemary | ¼ oz |
| • Yukon Gold Potatoes | 24 oz |
| • Parmesan Cheese | ¼ Cup |
| • Garlic Powder | 1 tsp |
| • Panko Breadcrumbs | 1 Cup |
| • Sour Cream | 8 TBSP |
| • Pork Tenderloin | 24 oz |
| • Lemon | 1 |
| • Gala Apple | 1 |
| • Spring Mix Lettuce | 4 oz |
| • Dried Cranberries | 2 oz |
| • Walnuts | 1 oz |

HELLO WINE



PAIR WITH

Aperçu Pays d'Oc Chardonnay, 2016

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1 PREHEAT AND PREP

Wash and dry all produce. Adjust racks to middle and upper position and preheat oven to 450 degrees. Strip and finely chop enough **rosemary leaves** from stems to give you 2 TBSP. Cut **potatoes** into ½-inch-thick wedges.



4 ROAST PORK

Roast **pork** in oven on upper rack until crust is golden brown and meat is cooked to desired doneness, 25-30 minutes—roasting time may vary; it may need to cook longer. (**TIP:** If crust doesn't brown, heat broiler to high and broil until browned on surface, about 2 minutes.) Let pork rest for 5 minutes after removing from oven, then cut into thin slices.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a large drizzle of **oil**, half the **chopped rosemary**, and a pinch of **salt** and **pepper**. Roast in oven on middle rack until tender and crisped, about 30 minutes, tossing halfway through.



5 MAKE SAUCE

Zest 1 tsp zest from **lemon**, then cut into halves. Halve and core **apple**, then slice into thin half-moons. In a small bowl, combine lemon zest, remaining **sour cream**, and up to 1 tsp lemon juice (use less to taste). Season with **salt** and **pepper**.



3 CRUST PORK

In a shallow dish, stir together **Parmesan**, **garlic powder**, **panko**, remaining **chopped rosemary**, and a large drizzle of **oil**. Season with **salt** and **pepper**. Brush **2 TBSP sour cream** (1 pack) all over **pork** and season with salt and pepper. Coat pork all over with panko mixture, pressing to adhere. Place on another lightly oiled baking sheet.



6 TOSS SALAD AND SERVE

In a large bowl, toss together **lettuce**, **apple**, **cranberries**, **walnuts**, **2 TBSP olive oil**, and a squeeze of **lemon** (to taste). Season with **salt** and **pepper**. Divide **pork**, **potatoes**, and **salad** between plates. Serve with **sauce** on the side for dipping potatoes and pork.

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