



St. Jean Baptiste Ultimate Grilled Pork and Poutine

with Cheese Curds and Gravy

Grill

Discovery

Spicy

35 Minutes



Pork Tenderloin



Yellow Potato



Cheese Curds



Chives



Beef Broth Concentrate



Onion, chopped



Montreal Steak Spice



Asparagus



Garlic, cloves



All-Purpose Flour

HELLO CHEESE CURDS

Squeaky, chewy, salty and our favourite poutine topping!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

Bust out

Baking sheet, measuring spoons, aluminum foil, parchment paper, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Tenderloin	340 g	680 g
Yellow Potato	320 g	640 g
Cheese Curds	56 g	113 g
Chives	7 g	14 g
Beef Broth Concentrate	2	4
Onion, chopped	56 g	113 g
Montreal Steak Spice 🍷	1 tbsp	2 tbsp
Asparagus	227 g	454 g
Garlic, cloves	1	2
All-Purpose Flour	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Roast potatoes

Cut **potatoes** into 1-inch wedges. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min.



Rest pork

When **pork** and **asparagus** are done, remove from the grill and transfer to a plate. Cover loosely with foil and set aside to rest for 2-3 min.



Prep

Meanwhile, thinly slice **chives**. Peel, then mince or grate **garlic**. Trim and discard bottom 1-inch from **asparagus**. Transfer **asparagus** to a plate, then drizzle with **½ tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**, then toss to coat. Set aside. Pat **pork** dry with paper towels, then season all over with **Montreal Steak Spice**.



Make gravy

Meanwhile, heat a large non-stick pan over medium-high heat. When hot, add **onions**, **garlic** and **2 tbsp butter** (dbl for 4 ppl). Cook, stirring often, until **onions** soften, 1-2 min. Sprinkle **flour** over top. Stir to combine, 1 min. Add **broth concentrates** and **¾ cup water** (dbl for 4 ppl). Simmer, stirring occasionally, until **gravy** thickens slightly, 2-3 min. Season with **salt** and **pepper**, to taste.



Grill pork and asparagus

Add **pork** to the grill. Close lid and grill, turning occasionally, until **pork** is cooked through, 10-12 min. ** When **pork** is almost done, add **asparagus** to the grill. Close lid and grill **asparagus**, flipping once, until tender-crisp, 3-4 min.



Finish and serve

Thinly slice **pork**. Divide **pork**, **asparagus** and **potatoes** between plates. Top **potatoes** with **cheese curds** and **gravy**. Sprinkle with **chives**.

Dinner Solved!