



SWEET CHILI PORK TENDERLOIN RICE BOWLS

with Veggie Ribbons, Cilantro & Crispy Onions

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Carrots



1 | 2
Zucchini



1 | 1
Lime



¼ oz | ½ oz
Cilantro



½ Cup | 1 Cup
Jasmine Rice



12 oz | 24 oz
Pork Tenderloin



6 ml | 12 ml
Ponzu Sauce
Contains: Fish, Soy,
Wheat



1 oz | 2 oz
Sweet Thai
Chili Sauce



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 | 2
Crispy Fried
Onions
Contains: Wheat

HELLO

SWEET CHILI PORK

A mixture of ponzu—a citrusy soy sauce—and chili sauce adds spicy-sweet, umami-bomb flavor to juicy pork tenderloin.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 720



THE MORE YOU KNOW

In step 3, you'll be cooking the pork twice, delivering a culinary one-two punch to help tenderloin reach its full potential. Searing with high, direct heat helps the pork develop a caramelized crust for mouthwatering flavor. Roasting applies heat evenly, allowing the meat to cook through for juicy and tender results.

BUST OUT

- Peeler
- Zester
- Small pot
- Paper towels
- Large pan
- Baking sheet
- 2 Small bowls
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)

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1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.**
- Trim and peel **carrots**. Trim **zucchini**. Using a peeler, shave carrots and zucchini lengthwise into ribbons, rotating as you go, until you get to the cores; discard cores. Zest and quarter **lime**. Roughly chop **cilantro**.



4 MAKE SAUCES & COAT PORK

- While pork cooks, in a small bowl, combine **ponzu** and half the **chili sauce**.
- In a separate small bowl, combine **mayonnaise**, remaining chili sauce, and a squeeze of **lime juice** to taste.
- Once **pork** is done, remove from oven. Brush pork with **ponzu mixture**. Set aside to rest.



2 COOK RICE

- In a small pot, combine **rice**, **¾ cup water**, 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.
- **4 SERVINGS: Use 1½ cups water.**



5 COOK VEGGIE RIBBONS

- Heat a drizzle of **olive oil** in pan used for pork over medium-high heat. Add **carrots** and **zucchini**; season with **salt** and **pepper**.
- Cook, stirring, until veggie ribbons are just tender, 3-4 minutes. Turn off heat.



3 COOK PORK

- Meanwhile, pat **pork*** dry with paper towels and season all over with **salt** and **pepper**.
- Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add pork and sear, turning occasionally, until browned on all sides, 4-8 minutes. Turn off heat.
- Transfer pork to a baking sheet and roast on top rack until cooked through, 10-12 minutes.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest** and half the **cilantro**.
- Thinly slice **pork** crosswise.
- Divide rice between bowls and top with pork and **veggie ribbons**. Drizzle all over with **chili lime mayo**. Sprinkle with **crispy onions** and remaining **cilantro**. Serve with remaining **lime wedges** on the side.

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