



SWEET 'N' SMOKY PORK TENDERLOIN

with Apple Carrot Slaw, Mashed Potatoes, and Cherry Sauce



HELLO

CINNAMON PAPRIKA SPICE

A little something smoky and sweet to bring out the flavor of roasted pork

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 800**



Scallions



White Wine Vinegar



Yukon Gold Potatoes



Smoky Cinnamon Paprika Spice



Cherry Jam



Mayonnaise
(Contains: Eggs)



Shredded Carrots



Pork Tenderloin



Apple



Sour Cream
(Contains: Milk)

START STRONG

Make sure to let the pork stand for at least 5 minutes after it's done roasting in the oven. That extra time before slicing gives the juices a chance to settle, keeping the meat nice and moist.

BUST OUT

- Medium bowl
- Potato masher
- Large pot
- Kosher salt
- Strainer
- Black pepper
- Small bowl
- Baking sheet
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 2
- Mayonnaise 2 TBSP | 2 TBSP
- White Wine Vinegar 5 tsp | 5 tsp
- Shredded Carrots 4 oz | 4 oz
- Yukon Gold Potatoes 12 oz | 24 oz
- Pork Tenderloin* 12 oz | 24 oz
- Smoky Cinnamon Paprika Spice 1 TBSP | 2 TBSP
- Apple 1 | 1
- Cherry Jam 4 TBSP | 6 TBSP
- Sour Cream 2 TBSP | 4 TBSP

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

WINE CLUB

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1 PREP

Adjust rack to middle position and preheat oven to 450 degrees. **Wash and dry all produce.** Trim and thinly slice **scallions**. In a medium bowl, combine **mayonnaise** and **4 tsp vinegar** (we'll use the rest of the vinegar later). Add **carrots** and toss to coat.



4 MAKE SLAW AND SAUCE

Meanwhile, quarter, core, and thinly slice **apple**. Add to bowl with **carrots** and toss to combine. Stir in half the **scallions**. Season with **salt** and **pepper**. To bowl with reserved **Cinnamon Paprika Spice**, add **jam** and remaining **vinegar**; stir to combine. Microwave until warm, about 45 seconds. Stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. Season with salt and pepper.

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2 COOK POTATOES

Dice **potatoes** into 1-inch pieces; place in a large pot with enough **salted water** to cover by 2 inches. Cover and bring to a boil over high heat. Once boiling, lower heat to medium. Cook until easily pierced with a fork, 15-20 minutes. Reserve **½ cup cooking liquid**, then drain and return potatoes to pot.



5 MASH POTATOES

Mash drained **potatoes** in pot until smooth. Stir in **sour cream**, **1 TBSP butter** (2 TBSP for 4 servings), remaining **scallions**, and **¼ cup reserved cooking liquid**. (If needed, stir in more reserved cooking liquid, a splash at a time, until creamy.) Season with **salt** and **pepper**.



3 ROAST PORK

Rub **pork** with a large drizzle of **olive oil**. Season generously all over with **salt** and **pepper**. Set **¼ tsp Cinnamon Paprika Spice** aside in a small, microwave-safe bowl, then rub pork all over with remaining spice. Place pork on a baking sheet and roast to desired doneness, 18-20 minutes. Let rest 5 minutes after removing from oven.



6 FINISH AND SERVE

Slice **pork** crosswise, then divide between plates along with **potatoes** and **slaw**. Drizzle **sauce** over pork and serve.

SLAW-SOME

Try making a big batch of the apple carrot slaw to bring to your next picnic!

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