



SWEET SOY PORK TENDERLOIN

with a Roasted Sweet Potato & Pepper Jumble

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Poblano Pepper



1 | 2
Bell Pepper*



2 | 4
Sweet Potatoes



1 | 1
Lime



2 | 2
Scallions



1 Clove | 2 Cloves
Garlic



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Soy, Wheat



12 oz | 24 oz
Pork Tenderloin

*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

HELLO

SWEET SOY GLAZE

A blend of salty-sweet soy sauce, tangy vinegar, and nutty sesame oil creates a delicious symphony of flavors.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 640



GIVE IT A REST

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

BUST OUT

- 2 Baking sheets
- Zester
- 2 Small bowls
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com



1 ROAST VEGGIES

- Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry all produce.**
- Core, deseed, and dice **poblano** and **bell pepper** into ½-inch pieces. Dice **sweet potatoes** into ½-inch pieces. Toss veggies on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**.
- Roast on top rack, tossing halfway through, until browned and tender, 20-25 minutes. **(For 4 servings, divide between 2 sheets; roast sweet potatoes on top rack and peppers on middle rack.)**



4 MAKE GARLIC LIME BUTTER

- Place **1 TBSP butter** (2 TBSP for 4 servings) in a second small microwave-safe bowl; microwave until melted, 30 seconds. Stir in a pinch each of **garlic** and **lime zest**; season with **salt** and **pepper**. Set aside.



2 PREP & MAKE SAUCE

- Meanwhile, zest and quarter **lime**. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince **garlic**.
- In a small bowl, combine **sweet soy glaze**, **2 TBSP water** (4 TBSP for 4 servings), and a squeeze of **lime juice**.



5 COOK SAUCE

- While pork rests, wipe out pan used to sear pork; heat over medium-high heat. Add a drizzle of **oil**, **scallion whites**, and remaining **garlic**. Cook, stirring, until aromatics are softened and fragrant, 1-2 minutes.
- Pour in **sauce** and cook until slightly thickened, 1-2 minutes. Turn off heat.



3 COOK PORK

- Pat **pork*** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add pork; sear, turning occasionally, until browned all over, 4-8 minutes.
- Turn off heat; transfer to a second baking sheet. **(For 4 servings, add pork to sheet with peppers.)** Roast on middle rack until pork is cooked through, 12-15 minutes.
- Remove from oven; let rest at least 5 minutes. Thinly slice crosswise.



6 FINISH & SERVE

- Once **veggies** are done, toss with **garlic lime butter**; season generously with **salt** and **pepper**.
- Divide veggies and **pork** between plates. Top pork with **sauce**. Garnish with **scallion greens**. Serve with remaining **lime wedges** on the side.

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