



SWEET SOY PORKLOAVES

with Sweet Potato & Pepper Jumble plus Spicy Lime Mayo

SHEET PAN

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 Clove | 2 Cloves
Garlic



1 Thumb | 2 Thumbs
Ginger



2 | 4
Sweet Potatoes



1 | 2
Bell Pepper*



1 | 1
Lime



10 oz | 20 oz
Ground Pork



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



12 ml | 24 ml
Ponzu Sauce
Contains: Fish, Soy,
Wheat



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



1 tsp | 2 tsp
Sriracha



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs, Soy

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

HELLO

VEGGIE JUMBLE

Sweet potatoes and bell pepper are roasted until tender and lightly caramelized.



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 800



FALLIN' IN LOAF

When forming your porkloaves in step 2, be gentle and try not to overwork the meat. Using a light touch when shaping will make for juicy and tender results.

BUST OUT

- Large bowl
- Baking sheet
- Aluminum foil
- Small bowl
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)

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1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry all produce.**
- Trim and thinly slice **scallions**, separating whites from greens; mince whites. Peel and mince or grate **garlic** and **ginger**. Dice **sweet potatoes** into ½-inch pieces. Core, deseed, and dice **bell pepper** into ½-inch pieces. Quarter **lime**.



4 MAKE SAUCE

- Meanwhile, in a small bowl, combine **mayonnaise** with a **squeeze of lime juice** to taste and as much **sriracha** as you like.



2 FORM PORKLOAVES

- In a large bowl, combine **pork***, **panko**, **ponzu**, **scallion whites**, **garlic**, and **ginger**. Season with **salt** (we used ½ tsp) and **pepper**. (Use 1 tsp salt for 4 servings.) Form mixture into two 1-inch-tall loaves (**four loaves for 4**).
- Line one side of a baking sheet with foil and **lightly oil**; place loaves on foil-lined side. (**For 4, line whole sheet; spread porkloaves out across entire sheet.**) Fold up a bit of foil to create a barrier in the middle of the sheet. **TIP: Don't have foil on hand? Roast porkloaves and veggies on separate sheets.**



5 GLAZE PORKLOAVES

- Once porkloaves and veggies have roasted 20 minutes, remove sheet from oven. (**For 4 servings, leave veggies roasting.**) Carefully brush **porkloaves** with **half the sweet soy glaze** (save the rest for serving).
- Return to top rack until porkloaves are cooked through, glaze is tacky, and veggies are tender, 3-5 minutes more.



3 ROAST VEGGIES & PORKLOAVES

- Toss **sweet potatoes** and **bell pepper** on unlined side of sheet opposite **porkloaves** with a **large drizzle of oil**, **salt**, and **pepper**. (**For 4 servings, toss veggies on a second sheet; roast porkloaves on top rack and veggies on middle rack.**)
- Roast on top rack until porkloaves are browned and veggies are almost tender, 20 minutes. (The porkloaves will cook through later.)



6 SERVE

- Top **porkloaves** with **remaining soy glaze**. Drizzle porkloaves and **veggie jumble** with **spicy lime mayo**, sprinkle with **scallion greens**, and serve.

* Ground Pork is fully cooked when internal temperature reaches 160°.