



# Thai-Inspired Pork

with Spinach, Roasted Veggies and Peanut Sauce

Carb Smart

Spicy

35 Minutes



Pork Tenderloin



Baby Spinach



Sweet Bell Pepper



Peanut Butter



Soy Sauce



Lime



Sriracha



Sweet Potato



Ginger



Thai Seasoning

HELLO PEANUT BUTTER

*This classic spread does wonders for sauces!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

2 baking sheets, measuring spoons, zester, large bowl, parchment paper, measuring cups, vegetable peeler, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Pork Tenderloin	340 g	680 g
Baby Spinach	113 g	227 g
Sweet Bell Pepper	160 g	320 g
Peanut Butter	1 ½ tbsp	3 tbsp
Soy Sauce	1 ½ tsp	3 tsp
Lime	1	2
Sriracha 🌶️	2 tsp	4 tsp
Sweet Potato	170 g	340 g
Ginger	15 g	15 g
Thai Seasoning	1 tbsp	2 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 our meal kit labels for the most current allergen information.

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

*Carb Smart (50g or less) is based on a per serving calculation of the recipe's carbohydrate amount.*

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## Prep

Core, then cut **pepper** into 1-inch pieces. Peel, then cut **sweet potato** into ½-inch pieces. Zest, then juice **half the lime** (use whole lime for 4 ppl). Peel, then mince or grate **half the ginger**.



## Sear pork

Heat a large non-stick pan over medium-high heat. While the pan heats, pat **pork** dry with paper towels. Season with **salt** and **Thai Seasoning**. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **pork**. Sear, until golden-brown on all four sides, 2 min per side. Transfer **pork** to a parchment-lined baking sheet. Roast in the **top** of the oven, until cooked through, 20-22 min.\*\* Carefully wipe pan clean.



## Roast veggies

While the **pork** cooks, add **peppers, sweet potatoes** and **1 tbsp oil** (dbl for 4 ppl) to another parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast, in the **middle** of the oven, stirring halfway through, until **veggies** are tender, 18-20 min.



## Prep vinaigrette and salad

While the **pork** and **veggies** roast, whisk together **lime juice, lime zest** and **1 ½ tbsp oil** (dbl for 4 ppl) in a large bowl. Season with **salt** and **pepper**. (**TIP:** Add ¼ tsp sugar [dbl for 4 ppl] to the vinaigrette, if desired.) When **veggies** and **pork** are almost done, add **spinach** to the bowl with **vinaigrette**, then toss to coat.



## Make peanut sauce

Heat the same pan (from step 2) over medium. Add **peanut butter, sriracha, soy sauce, 1 tsp ginger** and **½ cup water** (dbl both for 4 ppl). Bring to a gentle simmer. Cook, stirring, until **sauce** thickens, 2-3 min. (**TIP:** Add ¼ tsp sugar [dbl for 4 ppl], if desired.)



## Finish and serve

Add **roasted veggies** to the bowl with **spinach**, then toss to combine. Slice **pork**. Divide **salad** between plates and serve **pork** on top. Drizzle **peanut sauce** over **pork**.

## Dinner Solved!