



VERY TERIYAKI PORK TENDERLOIN

with Basmati Rice and Asparagus



HELLO

BLANCHED ASPARAGUS

Shocking spears in ice water keeps them crunchy

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 550



Ginger



Scallions



Basmati Rice



Hoisin Sauce
(Contains: Soy)



Pork Tenderloin



Garlic



Asparagus



Soy Sauce
(Contains: Soy)



Honey



Cornstarch

START STRONG

Trimming asparagus is a snap—literally. Hold the spears near the bottom ends and bend until they break. They'll snap off naturally at the point where they go from tough to tender.

BUST OUT

- 2 Medium pots
- Strainer
- Peeler
- Large bowl
- Small bowl
- Large pan
- Medium bowl
- Oil (1 TBSP)

INGREDIENTS

Ingredient 4-person

- | | |
|-------------------|----------|
| • Garlic | 4 Cloves |
| • Ginger | 1 Thumb |
| • Asparagus | 12 oz |
| • Scallions | 4 |
| • Basmati Rice | 1½ Cups |
| • Soy Sauce | 4 TBSP |
| • Hoisin Sauce | 2 TBSP |
| • Honey | 4 tsp |
| • Pork Tenderloin | 24 oz |
| • Cornstarch | 2 TBSP |

HELLO WINE



PAIR WITH
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1 PREP

Wash and dry all produce. Fill 2 medium pots with **2½ cups water** and a pinch of **salt** each and bring to a boil. Mince or grate **garlic**. Peel and mince **ginger**. Trim and discard bottom inch from **asparagus**, then cut into 2-inch pieces. Trim, then thinly slice **scallions**, keeping greens and whites separate. Fill a large bowl with **ice water**.



4 COOK PORK

Heat a large drizzle of **oil** in a large pan over medium-high heat. Halve **pork** lengthwise, then cut into strips. Season with **salt** and **pepper**. Put **cornstarch** in a medium bowl, then add **pork** and toss to coat. Discard any excess cornstarch. Add **pork** to pan in a single layer and cook until browned, 1-2 minutes per side. **TIP:** Cook pork in batches to avoid overcrowding.



2 COOK RICE

Once water is boiling, add **rice** to one of the pots. Cover, lower heat, and reduce to a simmer. Cook until tender, 15-20 minutes. Remove from heat and keep covered until meal is ready.



5 MAKE STIR-FRY

Remove **pork** from pan and set aside. Heat a drizzle of **oil** in same pan over medium heat. Add **ginger**, **scallion whites**, and **garlic** and toss until fragrant, about 30 seconds. Add **sauce**, **asparagus**, and **pork** and toss until cooked through, 2-3 minutes. Season with **salt** and **pepper**.



3 BLANCH ASPARAGUS AND MAKE SAUCE

Add **asparagus** to other pot of water and boil until just tender, 2-3 minutes. Meanwhile, whisk together **soy sauce**, **hoisin**, and **honey** in a small bowl. When **asparagus** is done, drain and immediately place in **ice water**.



6 PLATE AND SERVE

Fluff **rice** with a fork. Divide between plates and top with **stir-fry**. Sprinkle with **scallion greens** and serve.



KIDS CAN HELP!

OISHII!

That's Japanese for delicious, which this dish most definitely is.

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