

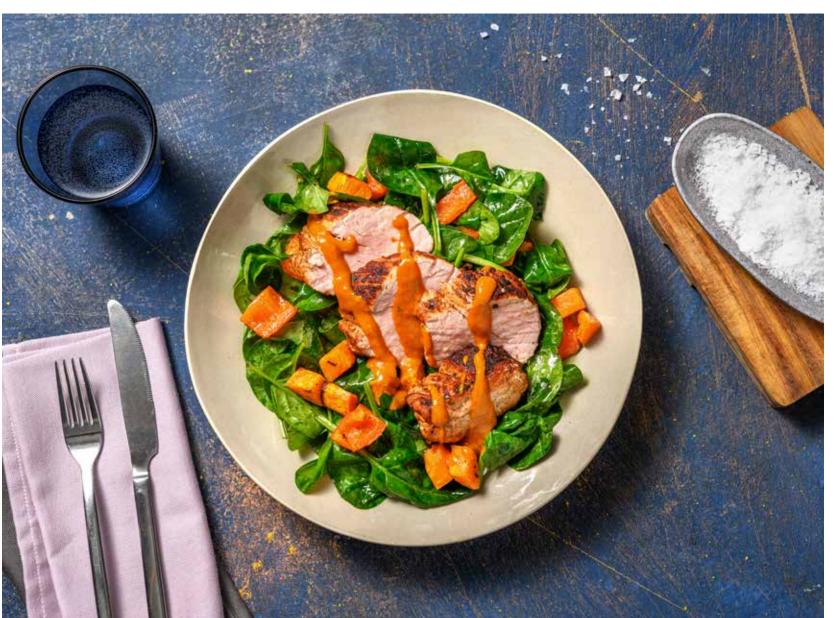
# Carb Smart Thai-Inspired Pork

with Spinach, Roasted Veggies and Peanut Sauce

Carb Smart

Spicy

35 Minutes











Sweet Bell Pepper



Peanut Butter









**Sweet Potato** 



Thai Seasoning

## Start here

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

#### Heat Guide for Step 5 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: 1 tsp
- Spicy: 1 ½ tsp
   Extra-spicy: 2 tsp

#### **Bust out**

2 Baking sheets, vegetable peeler, measuring spoons, zester, large bowl, parchment paper, small bowl, measuring cups, 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 tbsp	2 tbsp
Lime	1	1
Sriracha 🥒	2 tsp	4 tsp
Sweet Potato	170 g	340 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 the website or app for the as-prepared recipe nutritional information.

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

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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** (whole lime for 4 ppl). Cut any **remaining lime** into wedges.



### Sear pork

Heat a large non-stick pan over medium-high heat. While the pan heats, reserve ¼ tsp Thai Seasoning (dbl for 4 ppl) in a small bowl.
Pat pork dry with paper towels. Season with salt, pepper and remaining Thai Seasoning. When the pan is hot, add 1 tbsp oil (dbl for 4 ppl), then pork. Sear, turning occasionally, until golden-brown, 6-8 min. Transfer pork to a parchment-lined baking sheet. Roast in the top of the oven until cooked through, 14-16 min.\*\* Carefully discard fat from the pan.



### Roast veggies

While **pork** sears, 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 combine. Roast in the **middle** of the oven, stirring halfway through, until **veggies** are tender, 16-18 min.



#### Make vinaigrette

While **pork** and **veggies** roast, add **lime juice**, **lime zest** and **1** ½ **tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. (TIP: Add ½ tsp sugar [dbl for 4 ppl] for a slightly sweeter vinaigrette, if desired.)



#### Make peanut sauce

Heat the same pan (from step 2) over medium. Add **peanut butter**, **soy sauce**, **reserved Thai Seasoning**, ½ **cup water** (dbl for 4 ppl) and **sriracha**. (NOTE: Reference heat guide.) Cook, stirring constantly, until **sauce** is smooth and comes to a gentle simmer. (TIP: Add ¼ tsp sugar [dbl for 4 ppl], if desired.)



#### Finish and serve

Thinly slice **pork**. Add **roasted veggies** and **spinach** to the bowl with **vinaigrette**, then toss to combine. Divide **salad** between plates, then top with **pork**. Drizzle **peanut sauce** over **pork**. Squeeze over a **lime wedge**, if desired.

## Dinner Solved!