



Carb Smart 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



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.

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.



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 ¼ tsp sugar [dbl for 4 ppl] for a slightly sweeter vinaigrette, if desired.)



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.



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.)



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.



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!