



PORK TENDERLOIN AND NECTARINE SAUCE

with Smashed Chive Potatoes and Snap Peas

PRONTO



HELLO

NECTARINES

These stone fruits are in-season and ripe for the picking



Pork Tenderloin



Nectarine



Sugar Snap Peas



Red Potato



Chives



Sour Cream



White Wine Vinegar

TIME: 30 MIN

BUST OUT

- Baking Sheet
- Aluminum Foil
- Measuring Spoons
- Large Non-Stick Pan
- Strainer
- Large Pot
- Paper Towels
- Salt and Pepper
- Potato Masher
- Olive or Canola Oil
- Unsalted Butter **2**
(1 tbsp | 2 tbsp)
- Sugar
(1 tbsp | 2 tbsp)

INGREDIENTS

2-person | 4-person

- Pork Tenderloin 340 g | 680 g
- Nectarine 2 | 4
- Sugar Snap Peas 113 g | 227 g
- Red Potato 300 g | 600 g
- Chives 7 g | 14 g
- Sour Cream **2** 3 tbsp | 6 tbsp
- White Wine Vinegar **9** 2 tbsp | 2 tbsp

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Fish/Poisson
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG

Preheat the oven to **450°F** (to finish pork). Start prepping when the oven comes up to temperature!



1 BOIL POTATOES

Wash and dry all produce.* Cut **potatoes** into ½-inch pieces. In a large pot, combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1 inch). (**NOTE:** Use same size pot, water and salt amount for 4 ppl.) Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min.



4 COOK SNAP PEAS

Heat the same pan over medium heat. When the pan is hot, add **snap peas**. Cook, stirring occasionally, until tender-crisp, 3-4 min. Transfer **snap peas** to a plate and cover with foil. Set aside.



2 COOK PORK

Meanwhile, pat **pork** dry with paper towels, then cut into **two equal pieces**. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl) then **pork**. Sear, turning occasionally, until golden-brown, 6-8 min. Remove pan from heat. To a baking sheet, transfer **pork**. Roast in **top** of oven, until cooked through, 14-16 min. (**TIP:** Cook to a min. internal temp. of 71°C/160°F, as size may vary.**)



5 CAMELIZE NECTARINES

To the same pan, add **nectarines**, **1 tbsp sugar** (dbl for 4 ppl) and **1 tbsp vinegar** (dbl for 4 ppl). Cook, stirring often, until just beginning to caramelize, 4-5 min.



3 PREP

Meanwhile, cut four sections off **nectarine(s)**, avoiding the pit, then cut into ½-inch pieces. Cut stems off **snap peas**, if needed. Thinly slice **chives**.



6 FINISH AND SERVE

Drain and return **potatoes** to the same pot off heat. Using masher, mash in **sour cream** and **1 tbsp butter** (dbl for 4 ppl) until smooth. Stir in **half the chives**. Season with **salt** and **pepper**. Thinly slice **pork**. Divide **pork**, **potatoes** and **snap peas** between plates. Top **pork** with **nectarines**. Sprinkle over **remaining chives**.

JUICY

This summer dish is sweet and savoury.

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