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Roasted Pork Tenderloin with Lemony Potato & Zucchini Hash

We love a crispy potato hash, but hate messy stovetop frying. In this recipe, we're roasting the potatoes in the oven before tossing them into the skillet with zucchini. A touch of lemon takes this dish over the top!



Pork Tenderloin



Mini Yukon Potatoes



Lemon



Green Onion



Garlic



Zucchini



Cilantro

Ingredients

Pork Tenderloin	2
Mini Yukon Potatoes	2 pkg
Lemon	1
Green Onions	4
Garlic	4 cloves
Zucchini, chopped	1 pkg
Cilantro	1 pkg
Olive or Canola Oil*	

4 People

*Not Included

Allergens

None

Tools

Baking sheet, Large pan

Ruler

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Nutrition per person Calories: 421 cal | Fat: 11 g | Sat. Fat: 2 g | Protein: 42 g | Carbs: 41 g | Sugar: 6 g | Sodium: 116 mg | Fiber: 8 g

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

1



1 Prep: Preheat the oven to 450°F. **Wash and dry all produce.** Thinly slice the **green onions**. Mince or grate the **garlic**. Coarsely chop the **cilantro**. Halve the **lemon**, cutting one half into wedges. Dice the **potatoes** into 1/2-inch cubes.

2



2 Roast the potatoes: Toss the potatoes on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Bake in the oven for 10 minutes.

3



3 Cook the pork: Pat dry the **pork** with a paper towel. Heat a drizzle of **oil** in a large pan over medium-high heat. Season the pork with **salt** and **pepper**. Add the **pork** to the pan and sear for 2-3 minutes per side, until golden brown all around. After the **potatoes** have finished roasting for 10 min, place the **pork** onto the same baking sheet in the oven, moving the potatoes to one side. Bake for 12-15 minutes, until potatoes are golden and pork is cooked to desired doneness. (**TIP:** Inserting a thermometer into the cooked pork should display an internal temperature of 160°F.) Let the pork rest for 5 minutes.

4



4 Start the hash: Heat another drizzle of **oil** in the same pan over medium-high heat. Add the **garlic**, **green onion**, and **zucchini** to the pan and cook, tossing for 4-5 minutes, until softened and slightly golden brown.

5



5 Finish the hash: Add the **potatoes** to the pan with the **zucchini** and toss with a squeeze of **lemon juice**. Season to taste with **salt** and **pepper**.

6 Finish and serve: Slice the **pork** into rounds and serve on a bed of **lemony potato and zucchini hash**. Serve with a wedge of **lemon**, sprinkle with the **cilantro leaves**, and enjoy!

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