

Smart Thai-Inspired Pork

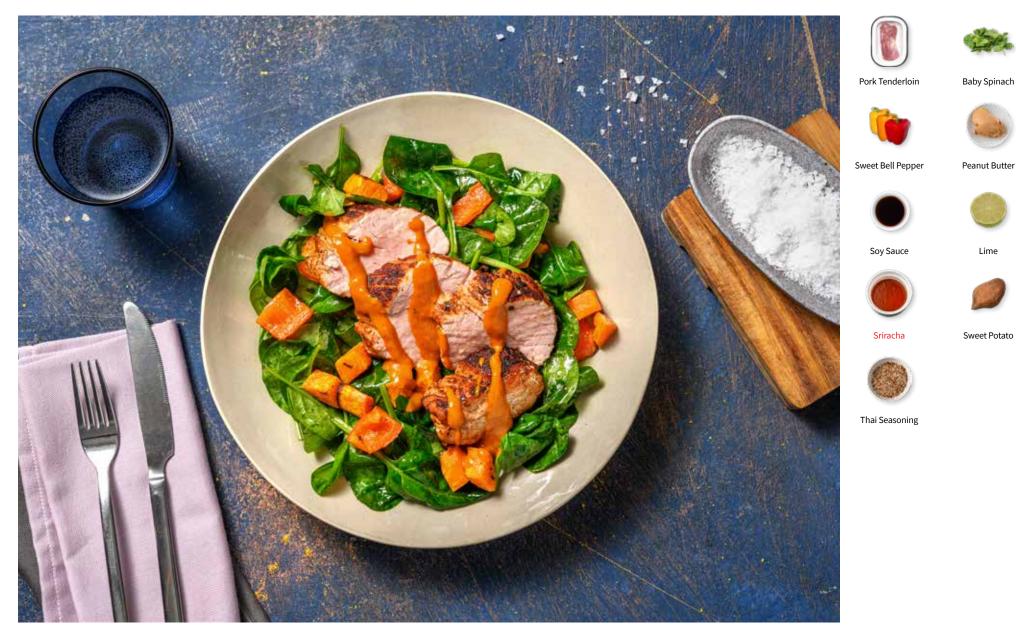
with Spinach, Roasted Veggies and Peanut Sauce

Calorie Smart

Carb Smart

Spicy

35 Minutes



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 🥑	1 tsp	2 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.

Contact

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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

 Meanwhile, 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 ¹/₄ tsp sugar [dbl for 4 ppl] for a slightly sweeter vinaigrette, if desired.)



Cook pork

• Heat a large non-stick pan over mediumhigh heat.

- Meanwhile, reserve 1/4 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.
- When hot, add peanut butter, soy sauce, reserved Thai Seasoning, ¹/₃ cup water (dbl for 4 ppl) and **1 tsp sriracha**. (NOTE: Reference heat guide.) Cook, stirring constantly, until **sauce** is smooth and comes to a gentle simmer. (TIP: Add 1/4 tsp sugar [dbl for 4 ppl], if desired.)



Roast veggies

 Meanwhile, 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 a lime wedge over top, if desired.

Dinner Solved!