



Smart Thai-Inspired Pork

with Spinach, Roasted Veggies and Peanut Sauce

Calorie Smart Carb Smart **Spicy** 35 Minutes



Pork Tenderloin



Baby Spinach



Sweet Bell Pepper



Peanut Butter



Soy Sauce



Rice Vinegar



Sriracha



Sweet Potato



Thai Seasoning



Ginger-Garlic Puree

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, 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
Rice Vinegar	1 tbsp	2 tbsp
Sriracha 🌶️	1 tsp	2 tsp
Sweet Potato	170 g	340 g
Thai Seasoning	1 tbsp	2 tbsp
Ginger-Garlic Puree	½ tbsp	1 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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1

Prep

- Core, then cut **pepper** into 1-inch pieces.
- Peel, then cut **sweet potato** into ½-inch pieces.



2

Cook pork

- Heat a large non-stick pan over medium-high heat.
- Meanwhile, 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.



3

Roast veggies

- Meanwhile, add **peppers, sweet potatoes, 1 tsp soy sauce** and **1 tbsp oil** (dbl both 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.



4

Make vinaigrette

- Meanwhile, add **vinegar** 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.)



5

Make peanut sauce

- Heat the same pan (from step 2) over medium.
- When hot, add **peanut butter, remaining soy sauce, reserved Thai Seasoning, ½ tbsp ginger-garlic puree, ⅓ cup water** (dbl both 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 ¼ tsp sugar [dbl for 4 ppl], if desired.)



6

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 serve **pork** alongside. Drizzle **peanut sauce** over **pork**.

Dinner Solved!