



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:

- Mild: **½ tsp** (1 tsp)
- Medium: **1 tsp** (2 tsp)
- Spicy: **1 ½ tsp** (3 tsp)
- Extra-spicy: **2 tsp** (4 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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Prep

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



Make vinaigrette

- Meanwhile, add **vinegar** and **1 ½ tbsp** (3 tbsp) **oil** 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.)



Cook pork

- Heat a large non-stick pan over medium-high heat.
- Meanwhile, reserve **¼ tsp** (½ tsp) **Thai Seasoning** 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** (2 tbsp) **oil**, 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, remaining soy sauce, reserved Thai Seasoning, ½ tbsp** (1 tbsp) **ginger-garlic puree, ½ cup** (½ cup) **water** 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.)



Roast veggies

- Meanwhile, add **peppers, sweet potatoes, 1 tsp** (2 tsp) **soy sauce** and **1 tbsp** (2 tbsp) **oil** 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 serve **pork** alongside. Drizzle **peanut sauce** over **pork**.

Dinner Solved!