

Smart Thai-Inspired Pork

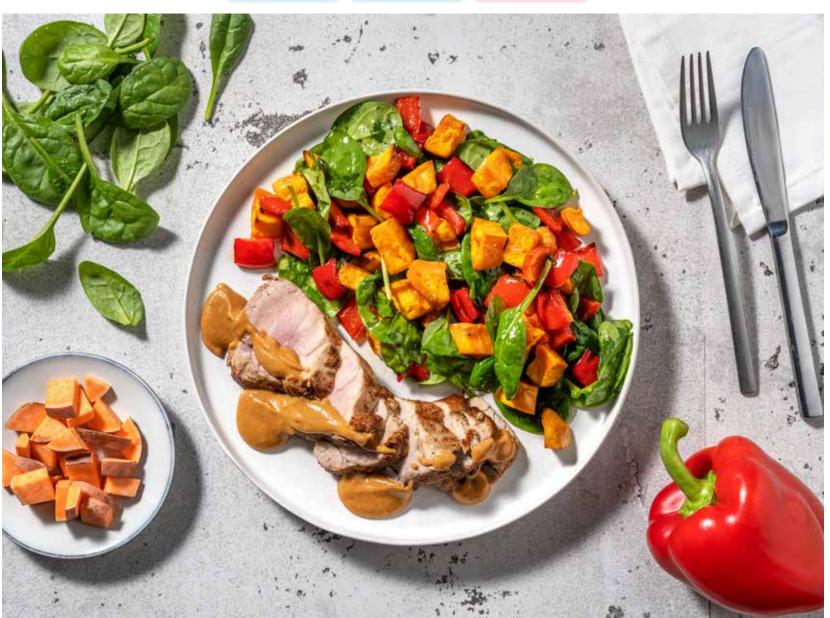
with Spinach, Roasted Veggies and Peanut Sauce

Calorie Smart

Carb Smart

Spicy

35 Minutes









Sweet Bell Pepper



Baby Spinach

Peanut Butter







Soy Sauce



Rice Vinegar

Sweet Potato







Thai Seasoning



Ginger-Garlic Puree

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 1/2 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

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	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.



Prep

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



Cook pork

- Heat a large non-stick pan over medium-high
- Meanwhile, reserve 1/4 tsp (1/2 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.



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.



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



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, 1/3 cup (1/3 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 1/4 tsp sugar [dbl for 4 ppl], if desired.)



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!

Contact

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