



# Spinach and Cheese-Topped Pork Tenderloin with Oven Potatoes and Buttered Beans

Family Friendly 40 Minutes



Pork Tenderloin



Baby Spinach



Cream Cheese



Garlic, cloves



Russet Potato



Green Beans



Aged White Cheddar  
Cheese, shredded

HELLO CREAM CHEESE

*This creamy, tangy cheese takes pork from simple to luxurious!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, large bowl, parchment paper, large non-stick pan, 8x8-inch baking dish, paper towels, measuring cups

## Ingredients

	2 Person	4 Person
Pork Tenderloin	340 g	680 g
Baby Spinach	56 g	113 g
Cream Cheese	43 g	86 g
Garlic, cloves	2	4
Russet Potato	460 g	920 g
Green Beans	170 g	340 g
Aged White Cheddar Cheese, shredded	½ cup	1 cup
Unsalted Butter*	2 tbsp	4 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 and roast potatoes

Trim **green beans**. Peel, then mince or grate **garlic**. Cut **potatoes** into 1-inch pieces. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, tossing halfway through, until golden-brown, 25-28 min.



## 4 Assemble and bake pork

Transfer **pork** to an 8x8-inch baking dish (9x13-inch for 4 ppl). Top **pork** with **spinach and cheese topping**. Bake in the **top** of the oven until **cheese** is golden-brown and **pork** is cooked through, 8-10 min.\*\*



## 2 Make topping

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl) then **spinach**. Cook, stirring often, until **spinach** wilts, 2-3 min. Remove the pan from heat. Add **cream cheese**, **cheddar cheese**, **wilted spinach** and **garlic** to a large bowl. Using a fork, mash together until combined. Season with **salt** and **pepper**. Set aside.



## 5 Cook green beans

While **pork** bakes, reheat the same pan (from step 3) over medium. When hot, add **green beans** and **¼ cup water** (dbl for 4 ppl). Cook, stirring occasionally, until **water** evaporates, 4-5 min. Add **2 tbsp butter** (dbl for 4 ppl). Cook, stirring often, until **butter** melts and **green beans** are tender-crisp, 1 min. Season with **salt** and **pepper**, to taste.



## 3 Sear pork

Pat **pork** dry with paper towels, then season with **salt** and **pepper**. Cut into 1 ½-inch-thick medallions. Heat the same pan over medium-high. When hot, add **1 tbsp oil**, then **pork**. (**NOTE:** For 4 ppl, cook pork in batches, using 1 tbsp oil per batch.) Sear, turning occasionally, until browned all over, 4-5 min.



## 6 Finish and serve

Divide **spinach and cheese-topped pork**, **potatoes** and **green beans** between plates.

## Dinner Solved!