

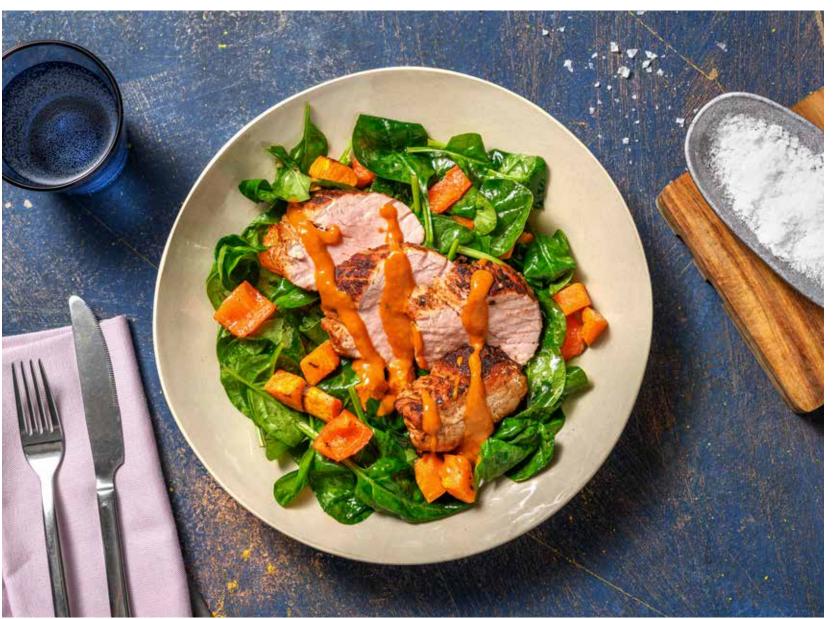
# Thai-Inspired Pork

with Spinach, Roasted Veggies and Peanut Sauce

Carb Smart

Spicy

35 Minutes







Pork Tenderloin



**Baby Spinach** 





Sweet Bell Pepper



Peanut Butter











Ginger



**Sweet Potato** 

Thai Seasoning

# Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

#### **Bust out**

2 baking sheets, measuring spoons, zester, large bowl, parchment paper, measuring cups, vegetable peeler, 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 ½ tsp	3 tsp
Lime	1	2
Sriracha 🥒	2 tsp	4 tsp
Sweet Potato	170 g	340 g
Ginger	15 g	15 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 our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Carb Smart (50g or less) is based on a per serving calculation of the recipe's carbohydrate amount.

#### Contact

Share your photos #HelloFreshLife Call or email us | (855) 272-7002 hello@hellofresh.ca HelloFresh.ca



#### Prep

Core, then cut **pepper** into 1-inch pieces. Peel, then cut **sweet potato** into ½-inch pieces. Zest, then juice **half the lime** (use whole lime for 4 ppl). Peel, then mince or grate **half the ginger**.



## Sear pork

Heat a large non-stick pan over medium-high heat. While the pan heats, pat **pork** dry with paper towels. Season with **salt** and **Thai Seasoning**. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **pork**. Sear, until golden-brown on all four sides, 2 min per side. Transfer **pork** to a parchment-lined baking sheet. Roast in the **top** of the oven, until cooked through, 20-22 min.\*\* Carefully wipe pan clean.



# Roast veggies

While the **pork** cooks, 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 coat. Roast, in the **middle** of the oven, stirring halfway through, until **veggies** are tender, 18-20 min.



#### Prep vinaigrette and salad

While the **pork** and **veggies** roast, whisk together **lime juice**, **lime zest** and **1** ½ **tbsp oil** (dbl for 4 ppl) in a large bowl. Season with **salt** and **pepper**. (**TIP**: Add ¼ tsp sugar [dbl for 4 ppl] to the vinaigrette, if desired.) When **veggies** and **pork** are almost done, add **spinach** to the bowl with **vinaigrette**, then toss to coat.



#### Make peanut sauce

Heat the same pan (from step 2) over medium. Add peanut butter, sriracha, soy sauce, 1 tsp ginger and ½ cup water (dbl both for 4 ppl). Bring to a gentle simmer. Cook, stirring, until sauce thickens, 2-3 min. (TIP: Add ¼ tsp sugar [dbl for 4 ppl], if desired.)



#### Finish and serve

Add **roasted veggies** to the bowl with **spinach**, then toss to combine. Slice **pork**. Divide **salad** between plates and serve **pork** on top. Drizzle **peanut sauce** over **pork**.

## **Dinner Solved!**