

Cherry-Glazed Pork & Cheesy Potatoes

with Roast Veggie Toss & Mayo

Grab your Meal Kit with this symbol



Onion



Potato



White Turnip



Beetroot



Grated Parmesan Cheese



Garlic



Cherry Sauce



Pork Loin Steaks



Baby Leaves



Parsley



Mayonnaise



Pork Loin Steaks

Prep in: 25-35 mins
Ready in: 35-45 mins

Cook up a sweet cherry glaze, then use fresh herbs as a garnish for the perfect toppings for tender seared pork loin steaks. With a hearty side of cheesy potatoes and sweet roasted veggies, this classic meal is simple yet stunning.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
onion	½	1
potato	2	4
white turnip	1	2
beetroot	1	2
grated Parmesan cheese	1 medium packet	1 large packet
garlic	1 clove	2 cloves
cherry sauce	1 medium packet	1 large packet
balsamic vinegar*	2 tsp	1 tbs
brown sugar*	1 tbs	2 tbs
pork loin steaks	1 medium packet	2 medium packets OR 1 large packet
baby leaves	1 medium packet	1 large packet
parsley	1 packet	1 packet
mayonnaise	1 medium packet	1 large packet
pork loin steaks**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2736kJ (654Cal)	409kJ (98Cal)
Protein (g)	48.6g	7.3g
Fat, total (g)	21.5g	3.2g
- saturated (g)	5.4g	0.8g
Carbohydrate (g)	64.2g	9.6g
- sugars (g)	41.7g	6.2g
Sodium (mg)	435mg	65mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3433kJ (821Cal)	419kJ (100Cal)
Protein (g)	84.1g	10.3g
Fat, total (g)	24g	2.9g
- saturated (g)	6.3g	0.8g
Carbohydrate (g)	64.2g	7.8g
- sugars (g)	41.7g	5.1g
Sodium (mg)	508mg	62mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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Get prepped

- Preheat oven to **240°/220°C fan-forced**.
- Slice **onion (see ingredients)** into wedges. Cut **potato** into bite-sized chunks. Peel **white turnip**, then cut into small chunks. Cut **beetroot** into 1cm chunks.



Cook the pork

- When the veggies have **10 minutes** cook time remaining, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. When oil is hot, cook **pork loin steaks** until cooked through, **3-4 minutes** each side (depending on thickness).
- Reduce heat to medium-low, then add **cherry sauce mixture** and turn to coat, **1-2 minutes**. Set aside to rest.

Custom Recipe: If you've doubled your pork loin, cook in batches for best results.



Roast the veggies

- Place **onion, turnip** and **beetroot** on a lined oven tray. Place **potato** on a second lined oven tray. Drizzle both trays with **olive oil** and season with **salt** and **pepper**. Toss to coat, then roast until tender, **25-30 minutes**.
- In the last **5 minutes** of cook time, sprinkle **grated Parmesan cheese** over **potato**, then return to the oven and bake until golden and melted.

TIP: Beetroot stays firm when cooked. It's done when you can pierce it with a fork.



Toss the veggies

- Meanwhile, add **baby leaves** to the **roasted veggies** and gently toss to combine.



Make the cherry sauce

- While the veggies are roasting, finely chop **garlic**.
- In a small bowl, add **cherry sauce**, the **balsamic vinegar, brown sugar, garlic** and a splash of **water**. Stir to combine.



Serve up

- Slice seared pork.
- Divide roast veggie toss between plates. Top with cheesy potatoes and pork. Spoon over any remaining cherry sauce from the pan.
- Tear over **parsley**. Serve with **mayonnaise**. Enjoy!

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