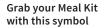
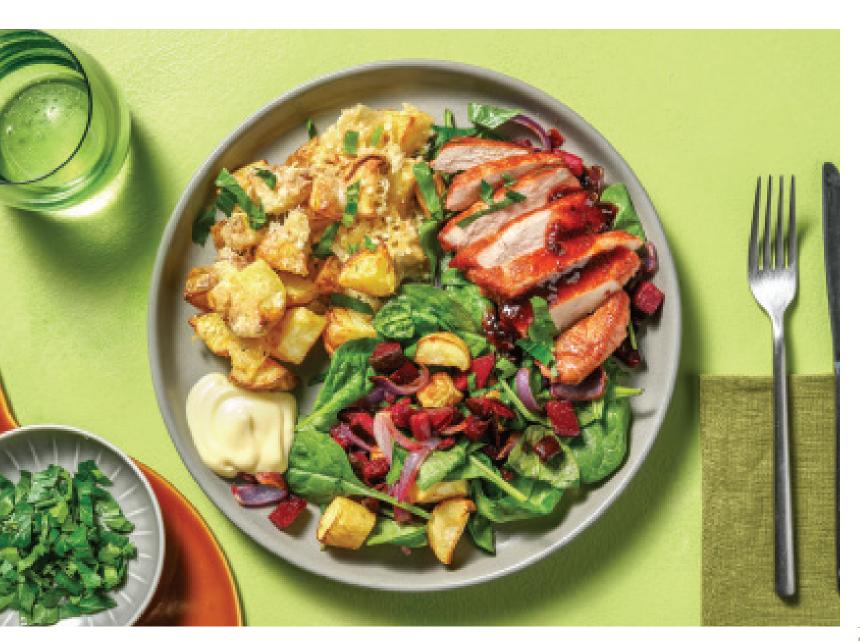


Cherry-Glazed Pork & Cheesy Potatoes

with Roast Veggie Toss & Mayo











Potato





White Turnip





Grated Parmesan



Cheese





Cherry Sauce





Parsley

Pork Loin

Baby Leaves



Mayonnaise



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.

Pantry items

Olive Oil, Balsamic Vinegar, Brown

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 \cdot Large frying pan

Ingredients

in ign danor ido			
	2 People	4 People	
olive oil*	refer to method	refer to method	
onion	1/2	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
Dietary Fibre (g)	10.8g	1.6g
Custom Recine		

3433kJ (821Cal) 419kJ (100Cal) Energy (kJ) Protein (g) 10.3g Fat, total (g) 24g 2.9g 6.3g - saturated (g) 0.8g Carbohydrate (g) 64.2g 7.8g 41.7g - sugars (g) 5.1g Sodium (mg) 508mg 62mg Dietary Fibre (g) 10.8g 1.3g

The quantities provided above are averages only.

Allergens

2024 | CW17

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

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns





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.



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.



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.



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 steak until cooked through, 3-4 minutes each side (depending on thickness).
- Reduce heat to medium-low, then add cherry sauce and turn to coat, 1-2 minutes. Set aside to rest.

Custom Recipe: If you've doubled your pork loin, heat the pan as above and cook in batches for best results.



Toss the veggies

 Meanwhile, add baby leaves to the roasted veggies and gently toss 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 to serve. Serve with mayonnaise. Enjoy!



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