

Almond & Chimichurri Crusted Pork

with Zesty Roast Veggie Toss & Garlic Yoghurt

Grab your Meal Kit with this symbol



Potato



Carrot



Beetroot



Peeled Pumpkin Pieces



Garlic



Roasted Almonds



Pork Loin Steaks



Chimichurri Seasoning



Greek-Style Yoghurt



Salad Leaves



Zesty Chilli Salt

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: 20-30 mins
 Ready in: 30-40 mins
 Dietician Approved

Calorie Smart

Sunset roasted veggies and pork loin steaks seasoned with chimichurri is a colourful combination of flavours. Dollop over a cooling serve of garlic yoghurt to finish off the dish. At the end of the rainbow is a reward of almonds crusted on top of the pork to add a hint of nuttiness.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	1	2
carrot	1	2
beetroot	1	2
peeled pumpkin pieces	1 packet (200g)	1 packet (400g)
garlic	2 cloves	4 cloves
roasted almonds	1 packet	2 packets
pork loin steaks	1 packet	1 packet
chimichurri seasoning	1 sachet	2 sachets
Greek-style yoghurt	1 medium packet	1 large packet
salad leaves	1 small bag	1 medium bag
zesty chilli salt	1 sachet	2 sachets
white wine vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2306kJ (551Cal)	365kJ (87Cal)
Protein (g)	49.3g	7.8g
Fat, total (g)	17.9g	2.8g
- saturated (g)	3.6g	0.6g
Carbohydrate (g)	48g	7.6g
- sugars (g)	26.1g	4.1g
Sodium (mg)	750mg	119mg

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.

1



Roast the veggies

Preheat oven to **240°C/220°C fan-forced**. Cut **potato** and **carrot** into bite-sized chunks. Cut **beetroot** into 1cm chunks. Place **potato**, **carrot**, **beetroot** and **peeled pumpkin pieces** on a lined oven tray. Drizzle with **olive oil** and toss to coat. Roast until tender, **20-25 minutes**.

TIP: If your oven tray is crowded, divide between two trays.

2



Get prepped

Meanwhile, finely chop **garlic**. Crush **roasted almonds** in a mortar and pestle or in their sachet using a rolling pin until resembling fine crumbs. In a medium bowl, combine **pork loin steaks**, crushed **almonds**, **chimichurri seasoning**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Turn and press **pork** to coat in the **almond crumbs**.

3



Make the garlic yoghurt

In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **garlic** until fragrant, **1 minute**. Transfer **garlic oil** to a small bowl, then add **Greek-style yoghurt** and stir to combine. Season to taste.

4



Cook the pork

Return the frying pan to medium heat with a drizzle of **olive oil**. When oil is hot, cook **pork steaks** until cooked through, **4-6 minutes** each side (depending on thickness). Transfer to a plate to rest for **5 minutes**.

TIP: Don't worry if some of the crumbs fall off, sprinkle them back on the pork when serving!

TIP: The spice blend will char slightly in the pan, this adds to the flavour!

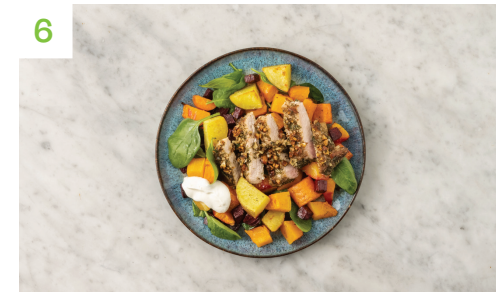
5



Toss the veggies

When the veggies are done, add **salad leaves**, **zesty chilli salt** and a drizzle of **white wine vinegar** to the tray. Toss to combine.

6



Serve up

Slice pork. Divide zesty roast veggie toss between plates. Top with almond and chimichurri crusted pork. Dollop over garlic yoghurt to serve.

Enjoy!