



Pork Loin with Chat Potatoes & Garlic Greens

FRESH & FAST Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 2518kJ (601Cal) | Protein 44.3g | Fat, total 32.6g - saturated 4.6g | Carbohydrate 26.5g - sugars 5.8g | Sodium 1086mg
Naturally gluten-free (Not suitable for coeliacs)

Contact us | hello@hellofresh.com.au
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Get ready

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'll need

(along with the basics)



Large Frying Pan

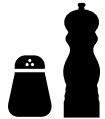


Microwave

From the pantry



Olive Oil



Salt & Pepper

From the cool pouch

	2P	4P
Pork Loin Steaks	1 pkt	1 pkt
Trimmed Green Beans	1 bag (150g)	2 bags (300g)
Roasted Potatoes with Garlic Herb Butter	1 pkt	2 pkts
Creamy Pesto Dressing	1 pkt (50g)	1 pkt (100g)

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Sizzle



Pork Loin Steaks



Aussie Spice Blend

2. Steam



Zucchini



Lemon



Trimmed Green Beans



Garlic Paste

3. Zap



Roasted Potatoes With Garlic Herb Butter



Creamy Pesto Dressing

- Combine **pork** and **spice blend** in a bowl. **Drizzle** with **olive oil** and toss
- Heat **olive oil** in a large frying pan over medium-high heat
- Cook **pork** until cooked through, **3-4 mins** each side
- Transfer to a plate to rest

- Slice **zucchini** into half-moons
- Cut **lemon** into wedges
- Return the pan to a medium-high heat with **olive oil**
- Add **zucchini** and **beans** and cook until tender, **4-5 mins**
- Add **garlic paste** and cook until fragrant, **1 min**
- Add **lemon juice** and **season**

- Meanwhile, zap the **potatoes** in the microwave until hot and steaming, **3 minutes**
- Plate up the **pork, greens** and **potatoes**
- Serve with **pesto dressing** and **lemon wedges**

