

Tender Pork Fillet & Truffle Mayo

with Cheesy Baby Potatoes & Nutty Thyme Topping

GOURMET PLUS

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37



Tenderised Pork Fillet



Herb & Mushroom Seasoning



Baby Potatoes



Grated Parmesan Cheese



Green Beans



Baby Leaves



Thyme



Lemon



Crushed Peanuts



Italian Truffle Mayonnaise



Onion Chutney

Recipe Update

We've replaced the walnuts in this recipe with crushed peanuts due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: 30-40 mins
Ready in: 35-45 mins

Protein Rich

Does it get more decadent than truffles? Well, tonight we're serving a truffle mayo on the side to accompany the real hard-to-resist superstar, a roasted and seasoned pork tenderloin. Succulent and wrapped in earthy seasoning it's sure to win the heart of anyone who takes a bite, especially when the pork is served with herby nuts and cheesy potatoes.

Pantry items

Olive Oil

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

You will need

Large frying pan · Two oven trays lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
tenderised pork fillet	1 packet	2 packets
herb & mushroom seasoning	1 sachet	2 sachets
baby potatoes	1 packet	2 packets
grated Parmesan cheese	1 medium packet	1 large packet
green beans	1 small packet	1 medium packet
baby leaves	1 medium packet	2 medium packets
thyme	1 packet	1 packet
lemon	½	1
crushed peanuts	1 packet	2 packets
Italian truffle mayonnaise	1 packet	2 packets
onion chutney	1 large packet	2 large packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2587kJ (618cal)	471kJ (86cal)
Protein (g)	40.3g	7.3g
Fat, total (g)	28.3g	5.2g
- saturated (g)	6.3g	1.1g
Carbohydrate (g)	45.6g	8.3g
- sugars (g)	16.2g	3g
Sodium (mg)	1341mg	244.3mg
Dietary Fibre (g)	8.3g	1.5g

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

Fancy a drop?

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We're here to help!

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2025 | CW03



Cook the pork

1. **See 'Top Roast Tips!' (below).**
2. Preheat oven to **220°C/200°C fan-forced**.
3. In a large bowl, combine **tenderised pork fillet**, **herb & mushroom seasoning** and a drizzle of **olive oil**.
4. In a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **pork**, turning, until browned all over, **4 minutes**.
5. Transfer to a lined oven tray and roast for **15-16 minutes** for medium, or until cooked to your liking. Remove tray from the oven, then cover **pork** with foil and set aside to rest for **10 minutes**.



Toast the thyme & peanuts

- Wipe out and return frying pan to medium-high heat with a drizzle of **olive oil**.
- Toast **crushed peanuts** and **thyme**, tossing until fragrant, **1-2 minutes**. Transfer to a bowl and set aside.



Roast the baby potatoes

- Meanwhile, cut **baby potatoes** in half.
- Place **potatoes** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Roast until tender, **20-25 minutes**.
- In the **last 5 minutes** of cook time, remove from the oven, then sprinkle with **grated Parmesan cheese** and bake until golden and crispy, **5 minutes**.



Cook the greens

- When the potatoes have **5 minutes** remaining, return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **green beans**, tossing, until tender, **4-5 minutes**.
- Add **baby leaves** and cook until slightly wilted, **1-2 minutes**.
- Add a squeeze of **lemon juice**, season to taste and stir to combine.



Get prepped

- While the potatoes are roasting, trim **green beans**. Roughly chop **baby leaves**. Pick **thyme** leaves. Slice **lemon** into wedges.



Finish & serve

- Slice pork fillet.
- Divide tender pork fillet, cheesy baby potatoes and greens between plates.
- Sprinkle pork with nutty thyme topping.
- Serve with **Italian truffle mayonnaise**, **onion chutney** and any remaining lemon wedges. Enjoy!

Top Roast Tips!

1. Remove roast from packaging and set aside at room temperature 15 minutes before cooking.
2. Use paper towel to pat dry before seasoning.
3. Check if meat is done by pressing on it gently with tongs - rare is soft, medium is springy and well-done is firm.
4. Let roast rest on a plate for 10 minutes before slicing.

Rate your recipe

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