



American-Spiced Pork Steaks

with Cherry Glaze & Creamy Roast Veggie Toss

Grab your Meal Kit with this symbol



Potato



Capsicum



Carrot



Sweetcorn



Pork Loin Steaks



All-American Spice Blend



Cherry Sauce



Salad Leaves



Garlic Aioli

Keep an eye out...
Due to sourcing challenges over the Christmas period, some of the fresh ingredients you receive may be different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: 25-35 mins
Ready in: 35-45 mins

Sweet and mild All-American spices add a ton of flavour to these pork steaks. Combined with a colourful roast veggie mixture tossed with salad leaves, and a sticky-sweet cherry glaze enveloping the pork, this is a modern and delicious combination that will be happily devoured by all.

Pantry items

Olive Oil

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	2	4
capsicum	1	2
carrot	1	2
sweetcorn	½ tin	1 tin
All-American spice blend	1 sachet	1 sachet
pork loin steaks	1 packet	1 packet
cherry sauce	40g	80g
salad leaves	1 bag (30g)	1 bag (60g)
garlic aioli	50g	100g

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2770kJ (662Cal)	392kJ (93Cal)
Protein (g)	47.6g	6.7g
Fat, total (g)	22.7g	3.2g
- saturated (g)	2.8g	0.4g
Carbohydrate (g)	56.1g	7.9g
- sugars (g)	24.8g	3.5g
Sodium (mg)	1081mg	153mg

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.



Roast the veggies

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm chunks. Cut the **capsicum** into 2cm chunks. Cut the **carrot** (unpeeled) into 1cm rounds. Drain the **sweetcorn** (see ingredients). Place the **potato, capsicum, carrot** and **sweetcorn** on an oven tray lined with baking paper. Drizzle with **olive oil** and season with **salt** and **pepper**. Toss to coat, then spread out in a single layer and roast, tossing halfway through, until tender, **25-30 minutes**.

TIP: Cut the veggies to size so they cook in time.

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



Add the cherry sauce

Add the **cherry sauce** to the **pork** and turn to coat. Transfer to a plate, cover with foil and set aside to rest.



Flavour the pork

While the veggies are roasting, combine the **All-American spice blend** and a drizzle of **olive oil** in a medium bowl. Season with **salt** and **pepper**, then add the **pork loin steaks** and toss to coat. Set aside.



Cook the pork

When the veggies have **10 minutes** cook time remaining, heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Cook the **pork** until cooked through, **3-4 minutes** each side (depending on thickness).

TIP: The spice blend may char in the pan – this adds to the flavour!



Make the roast veggie toss

Transfer the roasted **veggies** to a large bowl, then add the **salad leaves**. Add 1/2 the **garlic aioli** and toss to coat. Season to taste.



Serve up

Slice the American-spiced pork. Divide the pork and creamy roast veggie toss between plates. Drizzle over any pork resting juices. Serve with the remaining garlic aioli.

Enjoy!