



Cherry-Glazed Pork & Cheesy Potatoes

with Roast Veggie Toss & Mayo

Grab your Meal Kit with this symbol



Red Onion



Potato



Parsnip



Beetroot



Grated Parmesan Cheese



Garlic



Cherry Sauce



Pork Loin Steaks



Salad Leaves



Herbs



Mayonnaise

Keep an eye out...
Due to sourcing challenges over the Christmas period, some of the fresh ingredients you receive may be slightly 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
- Calorie Smart

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 Sugar

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

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
red onion	1 (medium)	1 (large)
potato	2	4
parsnip	1	2
beetroot	1	2
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
garlic	1 clove	2 cloves
cherry sauce	1 medium packet	1 large packet
balsamic vinegar*	½ tbs	1 tbs
brown sugar*	1 tbs	2 tbs
pork loin steaks	1 packet	1 packet
salad leaves	1 bag (60g)	1 bag (120g)
herbs	1 bag	1 bag
mayonnaise	40g	80g

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2714kJ (648Cal)	430kJ (102Cal)
Protein (g)	48.9g	7.8g
Fat, total (g)	21.6g	3.4g
- saturated (g)	5.6g	0.9g
Carbohydrate (g)	63.5g	10.1g
- sugars (g)	37.8g	6g
Sodium (mg)	420mg	67mg

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.



Prep the veggies

Preheat the oven to **240°/220°C fan-forced**. Slice the **red onion** into wedges. Cut the **potato** and **parsnip** into bite-sized chunks. Cut the **beetroot** into small chunks.



Roast the veggies

Place the **onion**, **parsnip** and **beetroot** on a lined oven tray. Place the **potato** on a second lined oven tray. Drizzle both trays with **olive oil** and season with **salt** and **pepper**. Toss to coat, spread out evenly, then roast until tender, **25-30 minutes**. In the last **5 minutes** of cook time, scatter the **grated Parmesan cheese** over the **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 sauce

While the veggies are roasting, finely chop the **garlic**. In a small bowl, add the **cherry sauce**, **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 a medium-high heat with a drizzle of **olive oil**. When the oil is hot, cook the **pork** until cooked through, **3-4 minutes** each side (depending on thickness). Reduce the heat to medium-low, then add the **cherry sauce** and turn the pork to coat, **1-2 minutes**.



Toss the veggies

While the pork is resting, add the **salad leaves** to the **roasted veggies** and gently toss to combine.



Serve up

Roughly chop the **herb** leaves. Slice the pork. Divide the roast veggie toss between plates. Top with the cheesy potatoes and pork. Spoon over any remaining cherry sauce from the pan. Garnish with the herbs. Serve with the **mayonnaise**.

Enjoy!