



Rosemary Butter Pork & Dauphinoise Potatoes

with Baby Rainbow Carrots & Baby Broccoli

GOURMET

Grab your Meal Kit with this symbol



Potato



Garlic



Rosemary



Baby Rainbow Carrots



Cream



Chicken-Style Stock Powder



Grated Parmesan Cheese



Tenderised Pork Fillet



Baby Broccoli

Recipe Update

The recent weather conditions across New Zealand have impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: 30-40 mins
Ready in: 1 hr-1 hr 10 mins

Bring some French flair to your table with this sublime dish! Starting with a premium pork fillet and some creamy dauphinoise potatoes, and finishing with sweet roasted baby rainbow carrots and crisp sautéed baby broccoli, you're in for a treat!

Pantry items

Olive Oil, Butter

Before you start

wash your hands and any fresh food

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

You will need

Medium saucepan · Medium or large baking dish ·
Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic	4 cloves	8 cloves
rosemary	2 sticks	4 sticks
baby rainbow carrots	1 bunch	1 bunch
cream	½ bottle (125ml)	1 bottle (250ml)
chicken-style stock powder	1 sachet (5g)	1 sachet (10g)
grated Parmesan cheese	1 medium packet	1 large packet
tenderised pork fillet	1 packet	2 packets
baby broccoli	1 bag	1 bag
butter*	40g	80g

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3247kJ (776Cal)	531kJ (127Cal)
Protein (g)	41.4g	6.8g
Fat, total (g)	48.4g	7.9g
- saturated (g)	26.3g	4.3g
Carbohydrate (g)	41.8g	6.8g
- sugars (g)	19g	3.1g
Sodium (mg)	1256mg	205mg

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.

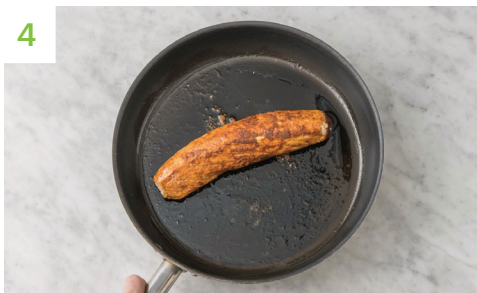
Fancy a drop?

We recommend pairing this meal with Chardonnay or Riesling.



Get prepped

- Preheat oven to **220°C/200°C fan-forced**. Bring a medium saucepan of salted water to the boil.
- Cut **potato** into 0.5cm-thick rounds.
- Finely chop **garlic**. Pick and finely chop **rosemary** leaves. Scrub **baby rainbow carrots** clean, then trim the green tops.



Cook the pork

- While the carrots are roasting, heat a large frying pan with a drizzle of **olive oil** over high heat. Season **tenderised pork fillet** with **salt** and **pepper** and cook, turning, until browned all over, **4 minutes**.
- Transfer **pork** to a second lined oven tray. Roast pork for **15-16 minutes** for medium, or until cooked to your liking. Transfer to a plate, cover with foil and set aside to rest for **10 minutes**.



Bake the dauphinoise potatoes

- Cook **potato** in the boiling water until just tender, **3-4 minutes**. Drain.
- In a baking dish, combine **cream** (see ingredients), **chicken-style stock powder**, 1/2 the **garlic** and a pinch of **salt** and **pepper**.
- Add **potato slices** and arrange so they sit flat. Gently shake dish to cover with **cream mixture**.
- Sprinkle with **grated Parmesan cheese** and season with **pepper**. Cover with foil, then bake on the middle shelf until potato has softened, **15 minutes**.
- Carefully remove foil, then bake until golden and centre can be easily pierced with a fork, a further **10 minutes**.



Cook the veggies

- Wipe out the frying pan, then return to medium-high heat with a drizzle of **olive oil**. Cook **baby broccoli** until tender, **5-6 minutes**. Season to taste, then transfer to a bowl.
- Return frying pan to medium heat with the **butter**, **rosemary** and remaining **garlic**. Cook until fragrant and foaming, **1-2 minutes**.



Roast the carrots

- Meanwhile, arrange **baby rainbow carrots** on a lined oven tray, drizzle with **olive oil** and season with **salt** and **pepper**. Roast until golden and tender, **20-25 minutes**.



Serve up

- Slice pork fillet. Divide pork, dauphinoise potatoes, roasted baby rainbow carrots and baby broccoli between plates.
- Spoon garlic and rosemary butter over pork to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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