



Herby Pork & Balsamic Plum Sauce

with Roasted Veggies, Baby Broccoli & Herb Crumb

Grab your Meal Kit with this symbol



White Turnip



Carrot



Baby Broccoli



Herbs



Garlic



Herb & Mushroom Seasoning



Flaked Almonds



Plum Sauce

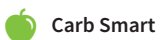


Pork Loin Steaks

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. 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: 20-30 mins
Ready in: 30-40 mins



Pork and veggies, what a classic, but we bet you've never had it this way! A plum sauce combined with balsamic vinegar is a great contrast to the succulent pork loin steaks and a herby crumb to sprinkle over will tie everything up with a very scrumptious bow.

Pantry items

Olive Oil, Balsamic Vinegar

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
white turnip	2	4
carrot	1	2
baby broccoli	1 bag	1 bag
herbs	1 bag	1 bag
garlic	2 cloves	4 cloves
pork loin steaks	1 packet	1 packet
herb & mushroom seasoning	1 sachet	2 sachets
flaked almonds	1 packet	2 packets
plum sauce	1 packet (65g)	2 packets (130g)
balsamic vinegar*	1 tsp	2 tsp

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1369kJ (327Cal)	302kJ (72Cal)
Protein (g)	41.1g	9.1g
Fat, total (g)	5.5g	1.2g
- saturated (g)	1.1g	0.2g
Carbohydrate (g)	26.6g	5.9g
- sugars (g)	20g	4.4g
Sodium (mg)	679mg	150mg
Dietary Fibre (g)	7.6g	1.7g

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.

1



Roast the veggies

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **white turnip** and **carrot** into bite-sized chunks.
- Place **veggies** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Spread out evenly, then roast until tender, **25-30 minutes**.

2



Get prepped

- Meanwhile, trim **baby broccoli** and halve lengthways. Pick and thinly slice **herb** leaves. Finely chop **garlic**.
- In a medium bowl, combine **pork loin steaks**, **herb & mushroom seasoning** and a drizzle of **olive oil**.

3



Make the herb crumb

- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Toast **herbs**, **garlic** and **flaked almonds**, stirring, until fragrant, **1-2 minutes**.
- Transfer to a small bowl and set aside.

4



Cook the baby broccoli

- Return pan to medium-high heat with a drizzle of **olive oil**. Cook **baby broccoli** until tender, **5-6 minutes**.
- Transfer to a plate and cover to keep warm.

5



Cook the pork

- Return pan to medium-high heat with a drizzle of **olive oil**. When oil is hot, cook **pork** until cooked through, **3-4 minutes** each side (cook in batches if your pan is getting crowded).
- Remove pan from heat, then add **plum sauce** and the **balsamic vinegar**. Turn to coat.
- Remove from heat, cover and rest for **5 minutes**.

6



Serve up

- Slice herby pork steaks.
- Divide pork, roasted veggies and baby broccoli between plates.
- Spoon over any remaining balsamic plum sauce.
- Sprinkle over herb crumb to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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