



# VERY TERIYAKI PORK TENDERLOIN

with Basmati Rice and Asparagus



## HELLO BLANCHED ASPARAGUS

Shocking spears in ice water keeps them crunchy

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 615



Ginger



Scallions



Basmati Rice



Hoisin Sauce  
(Contains: Soy)



Pork  
Tenderloin



Garlic



Asparagus



Soy Sauce  
(Contains: Soy)



Honey



Cornstarch

## START STRONG

Trimming asparagus is a snap—literally. Hold the spears near the bottom ends and bend until they break. They'll snap off naturally at the point where they go from tough to tender.

## BUST OUT

- 2 Small pots
- 2 Medium bowls
- Strainer
- Small bowl
- Large pan
- Peeler
- Whisk
- Oil (1 TBSP | 2 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                   |                     |
|-------------------|---------------------|
| • Basmati Rice    | ¾ Cup   1 ½ Cups    |
| • Garlic          | 2 Cloves   4 Cloves |
| • Ginger          | 1 Thumb   1 Thumb   |
| • Asparagus       | 8 oz   16 oz        |
| • Scallions       | 2   4               |
| • Soy Sauce       | 2 TBSP   4 TBSP     |
| • Hoisin Sauce    | 1 TBSP   2 TBSP     |
| • Honey           | 2 tsp   4 tsp       |
| • Pork Tenderloin | 12 oz   24 oz       |
| • Cornstarch      | 1 TBSP   2 TBSP     |

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**1 COOK RICE** Fill 2 small pots with **1½ cups water** and a pinch of **salt** each and bring to a boil. Add **rice** to one pot, cover, and reduce to a simmer. Cook until tender, 15-20 minutes. Remove from heat and keep covered.



**4 COOK PORK** Heat a large drizzle of **oil** in a large pan over medium-high heat. Halve **pork** lengthwise, then cut into strips. Season with **salt** and **pepper**. Put **cornstarch** in another medium bowl, then add **pork** and toss to coat. Discard any excess **cornstarch**. Add **pork** to pan in a single layer and cook until browned, 1-2 minutes per side. Remove from pan and set aside.



**2 PREP** Wash and dry all produce. Meanwhile, mince or grate **garlic**. Peel and mince **ginger**. Trim and discard bottom inch from **asparagus**, then cut into 2-inch pieces. Trim and thinly slice **scallions**, keeping greens and whites separate. Fill a medium bowl with **ice water**.



**5 MAKE STIR-FRY** Heat a drizzle of **oil** in same pan over medium heat. Add **ginger**, **scallion whites**, and **garlic** and toss until fragrant, about 30 seconds. Add **sauce**, **asparagus**, and **pork** and toss until cooked through, 2-3 minutes. Season with **salt** and **pepper**.



**3 BLANCH ASPARAGUS AND MAKE SAUCE**

Add **asparagus** to other pot of water and boil until just tender, 2-3 minutes. Drain and immediately place in **ice water**. While **asparagus** cooks, whisk together **soy sauce**, **hoisin**, and **2 tsp honey** in a small bowl.



**6 PLATE AND SERVE** Fluff **rice** with a fork. Divide between plates and top with **stir-fry**. Sprinkle with **scallion greens** and serve.

## OISHIII!

That's Japanese for delicious, which this dish most definitely is.