



# Spiced Pesto Pork Loin with Potatoes & Garlic Greens

Grab your  
Fresh & Fast  
Meal Kit



FRESH & FAST

Box to plate: 15 mins

KID FRIENDLY



**Nutrition Per Serving:** Energy 2696kJ (644Cal) | Protein 36.1g | Fat, total 41.8g- saturated 9.9g | Carbohydrate 28.9g - sugars 6.8g | Sodium 1510mg | Dietary Fibre 6.6g  
The quantities provided above are averages only.

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2023 | WK36 | AL



# Get ready

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'll need

(along with the basics)



Large Frying Pan

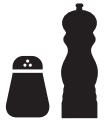


Microwave

## From the pantry



Olive Oil



Salt & Pepper

## From the cool pouch

	2P	4P
Pork Loin Steaks	1 small pkt	2 small pkts OR 1 large pkt
Trimmed Green Beans	1 medium bag	1 large bag
Roasted Potatoes with Garlic Herb Butter	1 pkt	2 pkts
Garlic Paste	1 pkt	2 pkts
Creamy Pesto Dressing	1 pkt (50g)	1 pkt (100g)

## Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## 1. Sizzle



Pork Loin Steaks



Garlic & Herb Seasoning

## 2. Sauté



Zucchini



Trimmed Green Beans



Garlic Paste

## 3. Zap



Roasted Potatoes with Garlic Herb Butter



Creamy Pesto Dressing

- Heat **olive oil** in a frying pan over medium-high heat
- In a bowl, combine **pork, seasoning** and a drizzle of **olive oil**
- Cook **pork**, until cooked through, **3-4 mins** each side
- Transfer to a plate to rest

- Chop **zucchini**
- Return pan to medium-high heat with **olive oil**
- Add **zucchini, beans** and **garlic paste** and cook until tender, **4-5 mins**
- Season to taste

- Prick a few holes in **potato** packet and microwave until hot and steaming, **3 mins**
- Plate up **pork, garlic greens** and **potatoes**
- Serve with **creamy pesto dressing**



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