



# Bacon-Thyme Crumbed Pork

with Parmesan Roast Potatoes, Pear Salad & Truffle Mayo

Grab your Meal Kit with this symbol



Potato



Pear



Brown Onion



Garlic



Thyme



Panko Breadcrumbs



Salad Leaves



Premium Pork Fillet



Grated Parmesan Cheese



Diced Bacon



Italian Truffle Mayonnaise

Prep in: 25-35 mins  
Ready in: 35-45 mins

This dish delivers real pub bistro vibes. We love the combo of the tender, top-notch pork fillet with the umami-rich, crunchy crumb, sharp cheese on the golden potatoes and the zing from the salad. Serve with our Italian truffle mayo for creaminess, and to make it extra fancy.

### 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

Large frying pan · Two oven trays lined with baking paper

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
premium pork fillet	1 packet	2 packets
potato	2	4
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
pear	1	2
brown onion	½	1
garlic	2 cloves	4 cloves
thyme	1 bag	1 bag
diced bacon	1 packet (90g)	1 packet (180g)
panko breadcrumbs	½ packet	1 packet
<b>balsamic vinegar*</b>	drizzle	drizzle
salad leaves	1 medium bag	1 large bag
Italian truffle mayonnaise	1 packet	2 packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3421kJ (818Cal)	549kJ (131Cal)
Protein (g)	63g	10.1g
Fat, total (g)	42.5g	6.8g
- saturated (g)	11.5g	1.8g
Carbohydrate (g)	42.6g	6.8g
- sugars (g)	11.9g	1.9g
Sodium (mg)	838mg	134mg

The quantities provided above are averages only.

## 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.



### Sear the pork

- Preheat oven to **220°C/200°C fan-forced**.
- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- Season **premium pork fillet** all over with **salt** and **pepper**, then add to the hot pan. Sear until browned, **1 minute** on all sides.



### Prep the pear & cook the crumb

- While the potato is roasting, thinly slice **pear**.
- Finely chop **brown onion** (see ingredients). Finely chop **garlic**. Roughly chop **thyme**.
- Return frying pan to a medium-high heat with a drizzle of **olive oil**. Cook **onion** and **diced bacon**, breaking the bacon up with a spoon, until tender, **5-7 minutes**.
- Add **panko breadcrumbs** (see ingredients), **thyme** and **garlic**. Cook, stirring, until fragrant and golden brown, **2-3 minutes**. Transfer to a bowl.



### Roast the pork

- Transfer seared **pork** to a lined oven tray.
- Roast for **12-14 minutes** for medium, or until cooked to your liking.
- Remove from oven, cover with foil and rest for **10 minutes**.

**TIP:** Pork can be served slightly blushing pink in the centre.



### Toss the salad

- While the pork is resting, combine a drizzle of **balsamic vinegar** and **olive oil** in a medium bowl. Add **pear** and **salad leaves**.
- Season, then toss to combine.



### Roast the Parmesan potatoes

- While the pork is roasting, thinly slice **potato** into rounds.
- Place **potato** on a second lined oven tray. Drizzle with **olive oil**, season with **salt** and sprinkle with **grated Parmesan cheese**.
- Roast until tender, **20-25 minutes**.



### Serve up

- Slice the pork. Divide pork (plus any resting juices!), parmesan potatoes and pear salad between plates.
- Top pork with bacon-sage crumb.
- Serve with **Italian truffle mayonnaise**. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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