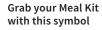
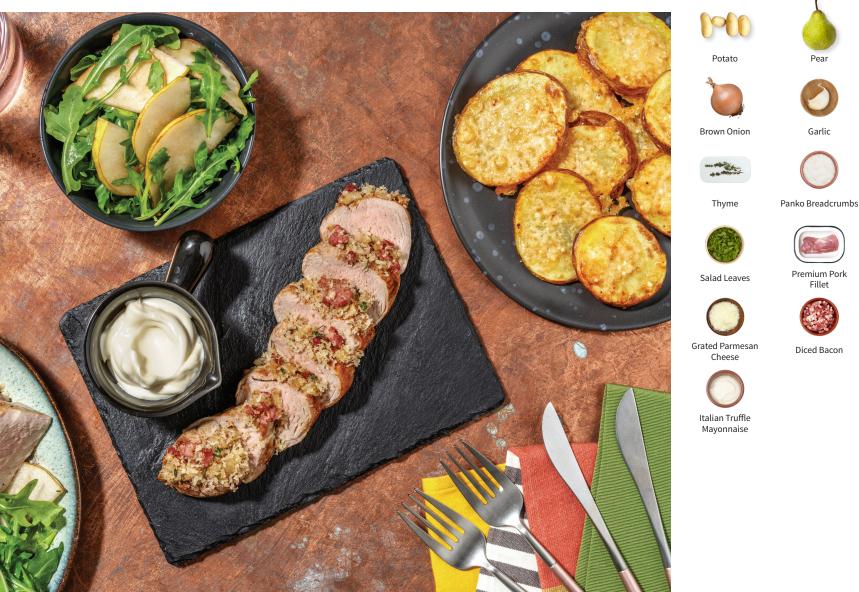


# Bacon-Thyme Crumbed Pork with Parmesan Roast Potatoes, Pear Salad & Truffle Mayo





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.

Premium Pork Fillet

**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  $\operatorname{pan}\cdot\operatorname{Two}$  oven trays lined with baking paper

# Ingredients

	2 People	4 People
olive oil*	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	1/2	1
garlic	2 cloves	4 cloves
thyme	1 bag	1 bag
diced bacon	<b>1 packet</b> (90g)	<b>1 packet</b> (180g)
panko breadcrumbs	½ packet	1 packet
balsamic vinegar*	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 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.



### 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.



# 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.



#### 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.



# 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.



# 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!