

## Pork Loin & Pesto Dressing with Garlic Greens & Potatoes

Grab your Fresh & Fast Meal Kit



Box to plate: 15 mins



# Get ready

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'll need

(along with the basics)



Pan

## 1. Sizzle



Pork Loin Steaks



Aussie Spice Blend

## 2. Steam





Trimmed Green Beans



**Garlic Paste** 

# 3. Zap



**Roasted Potatoes** with Garlic Herb Butter



Creamy Pesto Dressing

## From the pantry





Olive Oil

#### From the cool pouch

	2P	4P
Pork Loin Steaks	1 pkt	1 pkt
Garlic Paste	1 pkt	2 pkts
Roasted Potatoes with Garlic Herb Butter	1 medium pkt	2 medium pkts
Creamy Pesto Dressing	<b>1 pkt</b> (50g)	<b>1 pkt</b> (100g)

### **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.

- Combine pork, spice blend and a drizzle of **olive oil** in a bowl
- · Heat oil in frying pan over mediumhigh heat
- Cook **pork**, until cooked through, 3-4 mins each side
- · Set aside to rest

- Slice zucchini into half-moons
- Return pan to a medium-high heat with a drizzle of oil
- · Add zucchini, green beans and garlic paste and cook until tender, 4-5 mins
- Season to taste

- Pierce **potato** packet and microwave until hot and steaming, 3 mins
- Plate up pork, garlic greens and potatoes
- Serve with creamy pesto dressing





