



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

**FRESH & FAST**

Box to plate: 15 mins

Grab your  
Fresh & Fast  
Meal Kit



**Nutrition Per Serving:** Energy 2463kJ (589Cal) | Protein 43.6g | Fat, total 31.6g - saturated 4.5g | Carbohydrate 28.1g - sugars 6g | Sodium 1148mg  
**Naturally gluten-free** (not suitable for coeliacs) | **Calorie smart**

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2021 | WK24 | V

# 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)



Large Frying Pan



Microwave

## From the pantry



Olive Oil



Salt & Pepper

## From the cool pouch

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

## 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. Steam



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 a drizzle of **oil**
- Cook **zucchini, beans** and **garlic paste** until tender, **4-5 mins**
- Season to taste

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

