



PORK AND NEW POTATOES

with a Leek and Tarragon Sauce



HELLO COOKBOOK

Our brand NEW cookbook 'Recipes That Work' is available to buy now on Amazon!



New Potatoes



Leek



Tarragon



Pork Loin Medallion



Chicken Stock Pot



Sour Cream

MEAL BAG

20 mins

1 of your 5 a day

Rapid recipe

Our chefs have been creating recipes for a while now and one thing they've learnt along the way is that pork, tarragon and cream are a flavour combination that our customers absolutely love. And because time should never stand in the way of a delicious meal, our chef's have created a superquick recipe that contains all the flavours you can't get enough of! We'll send your compliments to the chef!

GET PREPARED!

Preheat your Grill to high.

BEFORE YOU START

🔥 Preheat your **Grill** to high. 🧼 Wash the veggies. 🍴 Make sure you've got a **Large Saucepan**, **Colander**, some **Foil**, a **Baking Tray**, **Frying Pan** and **Measuring Jug**. Let's start cooking the **Pork and New Potatoes with a Leek and Tarragon Sauce**.



1 COOK THE SPUDS

- Cut the **new potatoes** into 2cm chunks and pop into a large saucepan with a pinch of **salt**.
- Pour on the boiling water and put the pan on high heat.
- Boil until tender, 12-15 mins, then drain in a colander.



2 PREP THE VEGGIES

- Meanwhile, trim the **leeks**, halve lengthways then thinly slice.
- Pick the **tarragon leaves** and finely chop (discard the stalks).



3 GRILL THE PORK

- Pop the **pork** on a foil-lined baking tray, drizzle with **oil** and season with **salt** and **pepper** on both sides.
- Grill for 8-10 mins. Turn halfway.
! IMPORTANT: The pork is cooked when it is no longer pink in the middle.
- When cooked, wrap loosely in foil until ready to serve.



4 START THE LEEKS

- Heat a splash of **oil** in a frying pan on medium heat.
- Add the **leeks** and cook, stirring, until softened, 5-6 mins.
- Add the **water** (see ingredients for amount) and **stock pot**.
- Bring to the boil, stir to dissolve the **stock**, then reduce the heat to low.



5 FINISH THE LEEKS

- Stir the **sour cream** and **half the tarragon** into the **leek mixture**. Remove from the heat.
- Season to taste with **salt** and **pepper**.



6 SERVE

- Thinly slice the **pork**.
- Serve the **potatoes** alongside the **creamy leeks**.
- Top with the **pork** and finish with a sprinkling of remaining **tarragon**.

2 PEOPLE INGREDIENTS

New Potatoes, chopped	1 pack
Leek, sliced	2
Tarragon, chopped	½ bunch
Pork Loin Medallion	2
Water*	50ml
Chicken Stock Pot	½
Sour Cream 7)	1 pot

*Not Included

NUTRITION FOR UNCOOKED INGREDIENT	PER SERVING 574G	PER 100G
Energy (kcal)	470	82
(kJ)	1964	342
Fat (g)	17	3
Sat. Fat (g)	9	2
Carbohydrate (g)	37	6
Sugars (g)	10	2
Protein (g)	44	8
Salt (g)	1.42	0.25

ALLERGENS

7) Milk

Chicken Stock Pot: Water, Yeast Extract, Salt, Sugar, Stabiliser: Tara Gum, Dried Chicken, Natural Flavouring, Onion Juice, Ground Turmeric, Ground Sage, Ground White Pepper, Antioxidant: Rosemary Extract.

🧼 Wash your hands before and after handling ingredients. Wash fruit and vegetables – but not meat, poultry, or eggs! Use different chopping boards, knives and utensils for raw and ready-to-eat foods, or wash these in between uses.

👍 THUMBS UP OR THUMBS DOWN?

Either way we want to know what you think! Feedback is what makes us tick, so head online or use our app to rate this recipe or get in touch via: 0207 138 9055 | hello@hellofresh.co.uk

You made this, now show it off! Share your creations with us:

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ENJOY!