

PORK AND NEW POTATOES

with a Leek and Tarragon Sauce





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



New Potatoes



12.





on Pork Loin Medallion



Chicken Stock Pot



Sour Cream

MEAL B,

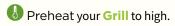






Our chefs have been creating recipes for a while now and one thing they've learnt along the way is that pork, tarragon and cream are a flavour combination that our customers absolutely love. And because time should never stand in the way of a delicious meal, our chef's have created a superquick recipe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





BEFORE YOU

🚺 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



COOK THE SPUDS

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



2 PREP THE VEGGIES

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



3 GRILL THE PORK

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



ALLERGENS

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.

INGREDIENTS

1 pack

2 ½ bunch

2

1/2

New Potatoes, chopped

Tarragon, chopped Pork Loin Medallion

Chicken Stock Pot

Leek, sliced



4 START THE LEEKS

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



5 FINISH THE LEEKS

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



6 SERVE

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

ENJOY!

🔝 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

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