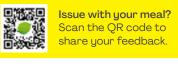


Glazed Bacon-Wrapped Pork

with Fresh Peach Salsa and Creamy Potato Salad

Family Feast

50 Minutes







Red Potato









White Cheddar Cheese, shredded



Green Onion







White Wine Vinegar Mayonnaise



BBQ Seasoning



Whole Grain Mustard



BBQ Sauce



Start here

- Before starting, preheat the oven to
- Add 8 cups water and 1 tsp salt to a medium pot (use same for 4 ppl).
- Cover and bring to a boil over high heat. Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredient

Bust out

Baking sheet, medium bowl, colander, measuring spoons, aluminum foil, medium pot, large bowl, parchment paper, measuring cups, whisk, large non-stick pan, paper towels

Inaredients

9		
	2 Person	4 Person
Bacon-Wrapped Pork Roast	500 g	1000 g
Red Potato	500 g	1000 g
Peach	1	2
Baby Heirloom Tomatoes	113 g	227 g
Green Onion	2	4
White Cheddar Cheese, shredded	½ cup	1 cup
Celery	3	6
Sour Cream	3 tbsp	6 tbsp
Mayonnaise	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
BBQ Seasoning	1 tbsp	2 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Cook pork

- · Heat a large non-stick pan over mediumhigh heat.
- Meanwhile, pat **pork** dry with paper towels.
- When hot, add **pork** to the dry pan. Sear, turning occasionally, until **bacon** is brown on all sides, 5-6 min.
- Remove the pan from heat, then transfer to a parchment-lined baking sheet. Season all over with BBQ Seasoning.
- Roast in the middle of the oven until cooked through, 24-28 min.**



Prep and cook potatoes

- Meanwhile, cut potatoes into 1-inch pieces.
- Add **potatoes** to the **boiling water**. Cook uncovered until fork-tender, 10-12 min.
- Drain, then transfer potatoes to an unlined baking sheet to cool.



Prep

- Meanwhile, thinly slice green onions.
- Thinly slice celery.
- Cut four sections off peach, avoiding pit.
- Cut each section into 1/4-inch pieces.
- Quarter tomatoes.



Make peach salsa

- Add 1 tsp (2 tsp) vinegar, 1/4 tsp (1/2 tsp) sugar and ½ tbsp (1 tbsp) oil to a medium bowl. Season with salt and pepper, then whisk to combine.
- Add peaches, tomatoes and half the green onions. Toss to combine.



Make potato salad

- Add mayo, sour cream, mustard, remaining vinegar and 1/4 tsp (1/2 tsp) sugar to a large bowl. Season with salt and pepper, then whisk to combine.
- Add cooled potatoes, celery and cheese. Gently toss to combine.
- Cover and place in the fridge to chill until ready to serve.



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Finish and serve

- When **pork** is done, transfer to a clean cutting board. Loosely cover with foil and set aside to rest, 10-15 min.
- Reserve any pork drippings on the baking sheet for serving.
- Thinly slice pork.
- Divide pork, potato salad and salsa between plates.
- Drizzle any pork drippings and resting juices over pork. Serve BBQ sauce alongside.
- Sprinkle remaining green onions over potato salad.

Dinner Solved!