



Glazed Bacon-Wrapped Pork

with Fresh Peach Salsa and Creamy Potato Salad

Family Feast 50 Minutes



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Bacon-Wrapped Pork Roast



Red Potato



Peach



Baby Heirloom Tomatoes



Green Onion



White Cheddar Cheese, shredded



Celery



Sour Cream



Mayonnaise



White Wine Vinegar



BBQ Seasoning



Whole Grain Mustard



BBQ Sauce

HELLO BACON-WRAPPED PORK ROAST

The brining process gives these roasts a pinkish hue even after they're cooked!

Start here

- Before starting, preheat the oven to 450°F.
- 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 within steps **1 tbsp** (2 tbsp) **oil**
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

Ingredients

	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

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



Make peach salsa

4. Add **1 tsp** (2 tsp) **vinegar**, **¼ tsp** (½ tsp) **sugar** and **½ tbsp** (1 tbsp) **oil** to a medium bowl. Season with **salt** and **pepper**, then whisk to combine.
5. Add **peaches, tomatoes** and **half the green onions**. Toss to combine.



Prep and cook potatoes

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



Make potato salad

5. Add **mayo, sour cream, mustard, remaining vinegar** and **¼ tsp** (½ tsp) **sugar** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
6. Add **cooled potatoes, celery** and **cheese**. Gently toss to combine.
7. Cover and place in the fridge to chill until ready to serve.



Prep

3. Meanwhile, thinly slice **green onions**.
4. Thinly slice **celery**.
5. Cut **four sections** off **peach**, avoiding **pit**.
6. Cut **each section** into ¼-inch pieces.
7. Quarter **tomatoes**.



Finish and serve

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



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Dinner Solved!