



# Herby Bacon-Wrapped Pork Roast

with Dilly Cucumber Salad, Corn and Cheesy Biscuits

Family Feast 65 Minutes



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Bacon-Wrapped Pork Roast



Corn on the Cob



All-Purpose Flour



Mini Cucumber



Shallot



Parsley and Thyme



Dill



White Wine Vinegar



White Cheddar Cheese, shredded



Sour Cream



Mayonnaise



Zesty Garlic Blend



Baking Powder

## HELLO BACON-WRAPPED PORK ROAST

*The brining process gives these roasts a pinkish hue even after being cooked!*

## Start here

- Before starting, remove 3 tbsp (6 tbsp) butter from the fridge and set aside to come up to room temperature.
- Preheat the oven to 450°F.
- Wash and dry all produce.

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

## Bust out

2 Baking sheets, medium bowl, colander, measuring spoons, silicone brush, aluminum foil, large bowl, parchment paper, 2 small bowls, whisk, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Bacon-Wrapped Pork Roast	500 g	1000 g
Corn on the Cob	2	4
All-Purpose Flour	1 ½ cups	3 cups
Mini Cucumber	198 g	396 g
Shallot	50 g	100 g
Parsley and Thyme	14 g	21 g
Dill	7 g	14 g
White Wine Vinegar	1 tbsp	2 tbsp
White Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	6 tbsp	12 tbsp
Mayonnaise	4 tbsp	8 tbsp
Zesty Garlic Blend	1 tbsp	2 tbsp
Baking Powder	1 tbsp	2 tbsp
Milk*	4 tbsp	8 tbsp
Sugar*	1 tbsp	2 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
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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### Prep and pickle shallots

- Thinly slice **cucumbers** into rounds.
- Combine **cucumbers** and ¼ **tsp** (½ tsp) **salt** in a medium bowl.
- Strip **1 tbsp** (2 tbsp) **thyme leaves** from stems, then finely chop.
- Combine **half the thyme**, **2 tsp** (4 tsp) **Zesty Garlic Blend** and ½ **tbsp** (1 tbsp) **oil** in a small bowl.
- Peel, then finely chop **shallot**.
- Add **vinegar**, **1 tbsp** (2 tbsp) **water**, **1 tsp** (2 tsp) **sugar** and a **pinch of salt** to a medium microwaveable bowl. (**NOTE**: This is your pickling liquid.)
- Microwave in 15 sec increments, stirring between each, until **sugar** dissolves.
- Add **shallots**, then stir to combine. Set aside to cool.



### Cook corn and make herby butter

- Husk, then halve **corn cobs**.
- Add **corn** and **enough water** to cover (by approx. 1-2 inches) to a large pot (use same for 4 ppl). Season with **salt**. Cover and bring to a boil over high heat, 3-4 min.
- Once boiling, remove from heat and set aside, still covered.
- Meanwhile, roughly chop **parsley** and **dill**.
- Add **3 tbsp** (6 tbsp) **softened butter**, **half the parsley** and **half the dill** to another small bowl. Season with **salt** and **pepper**, then stir to combine.



### Cook pork

- Heat a large non-stick pan over medium-high 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.
- Transfer to an unlined baking sheet, then spread **thyme mixture** over top.
- Roast in the **middle** of the oven until cooked through, 24-28 min.\*\*
- When **pork** is done, transfer to a clean cutting board. Loosely cover with foil and set aside to rest, 10 min.
- Reserve **any pork drippings** on the baking sheet for serving.



### Assemble cucumber salad

- Drain any liquid from **cucumbers**.
- Add **remaining dill**, **pickled shallots** and **pickling liquid** to the bowl with **cucumbers**. Season with **pepper**, then toss to combine.



### Form and bake biscuits

- Meanwhile, whisk together **sour cream**, **mayo**, **baking powder**, **cheese**, **remaining thyme**, **remaining Zesty Garlic Blend**, **2 tsp** (4 tsp) **sugar**, ¼ **tsp** (½ tsp) **salt** and **2 tbsp** (¼ cup) **milk** or **water** in a large bowl.
- Stir in **flour** until just combined. Using your hands, press **dough** together into a loose ball. Flatten **dough** and press into a 1-inch-thick disc (2 discs for 4 ppl).
- Cut **each biscuit disc** into **8 equal-sized wedges**. Transfer **biscuits** to a parchment-lined baking sheet. Brush **1 tbsp** (2 tbsp) **milk** over tops of **biscuits**.
- Bake in the **top** of the oven until puffed up and golden, 10-15 min.



### Finish and serve

- Drain **corn**.
- Thinly slice **pork**.
- Divide **pork**, **corn**, **biscuits** and **cucumber salad** between plates.
- Drizzle **any pork resting juices** over **pork**, then sprinkle **remaining parsley** over top.
- Spread **herby butter** over **corn**.
- Serve **any remaining herby butter** with **biscuits**. (**TIP**: Leftover biscuits and pork make delicious sandwiches!)



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Dinner Solved!