



FIGGY BALSAMIC PORK

with Roasted Carrots & Thyme Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



¼ oz | ¼ oz
Thyme



1 | 2
Shallot



10 oz | 20 oz
Pork Tenderloin



12 oz | 24 oz
Carrots



1 | 2
Chicken Stock Concentrate



5 tsp | 10 tsp
Balsamic Vinegar



1 | 2
Fig Jam



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chicken Cutlets

Calories: 590



10 oz | 20 oz
Beef Tenderloin
Steak

Calories: 670



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 600



HELLO

FIGGY BALSAMIC SAUCE

A new kind of sweet 'n' sour sauce with vinegary tang and jammy fruit flavor

JAMMIN' OUT

If the fig jam doesn't immediately dissolve when you add it to the pan, break up any clumps into smaller pieces.

BUST OUT

- Peeler
- Paper towels
- 2 Baking sheets
- Large pan

- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)

Contains: Milk

SHARE THE LOVE



Gift **FREE** boxes to your friends and earn credit when they try us out.

The more boxes you cook, the bigger the rewards!

Scan the QR code to share and earn.



1 PREP

- Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Strip **thyme leaves** from stems; chop leaves until you have 2 tsp (**4 tsp for 4 servings**). Halve, peel, and finely chop **shallot**.



2 ROAST VEGGIES

- Toss **potatoes** on one side of a baking sheet with a **drizzle of olive oil**, **half the chopped thyme**, and a **pinch of salt and pepper**.
- Toss **carrots** on empty side with a **drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack, tossing halfway through, until tender and crisp, 20-25 minutes.



3 SEAR PORK

- While veggies roast, pat **pork*** dry with paper towels; season all over with **salt and pepper**.
- Heat a **drizzle of olive oil** in a large pan over medium heat. Add pork and sear, turning occasionally, until browned all over, 4-8 minutes (**it'll finish cooking in the next step**).
- Transfer to a second baking sheet. Reserve pan.

- 🔄 Swap in **chicken*** or **beef*** for pork.
- 🕒 Cook chicken until cooked through, 3-5 minutes per side, or cook beef to desired doneness, 4-7 minutes per side. Transfer to a cutting board to rest.



4 ROAST PORK

- Roast **pork** on middle rack until cooked through, 10-12 minutes.
- Transfer pork to a cutting board to rest. Thinly slice pork crosswise.

🔄 Skip this step for chicken or beef!



5 MAKE PAN SAUCE

- Meanwhile, heat a **drizzle of olive oil** in pan used for pork over medium heat. Add **shallot** and **remaining chopped thyme**. Cook, stirring, until softened, 3-4 minutes.
- Stir in **stock concentrate**, **vinegar**, **jam**, and ¼ cup **water** (½ cup for 4 servings). Simmer until thick and saucy, 2-3 minutes.
- Remove pan from heat and stir in **1 TBSP butter** (2 TBSP for 4) until melted. Season with **salt and pepper**.

🔄 Use pan used for chicken or beef here.



6 SERVE

- Divide **potatoes**, **carrots**, and **pork** between plates. Drizzle **pan sauce** over pork and serve.

- 🔄 Thinly slice **chicken** or **beef** against the grain.

*Pork is fully cooked when internal temperature reaches 145°.

🔄 *Chicken is fully cooked when internal temperature reaches 165°.

🕒 *Beef is fully cooked when internal temperature reaches 145°.