



ROSEMARY FIG PORK TENDERLOIN

with Kale & Sweet Potato Jumble

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Sweet Potato



1 | 2

Red Onion



4 oz | 8 oz

Kale



¼ oz | ¼ oz

Rosemary



10 oz | 20 oz

Pork Tenderloin



1 tsp | 2 tsp

Garlic Powder



1 | 2

Fig Jam



1 | 2

Chicken Stock Concentrate



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



HelloCustom

2 PERSON | 4 PERSON

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: 500



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 510



HELLO FIG JAM

Silky, rich, and gently sweet, this spread is a surprisingly luxurious addition to pan sauces.

GIVE IT A REST

Let the pork stand for at least 5 minutes after roasting. The extra time before slicing gives the juices a chance to redistribute, keeping the meat moist.

BUST OUT

- Baking sheet
 - Paper towels
 - Kosher salt
 - Black pepper
 - Cooking oil (5 tsp | 5 tsp)
 - Butter (1 TBSP | 2 TBSP)
- Contains: Milk



1 PREP

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce.
- Dice sweet potato into ½-inch pieces. Halve, peel, and cut onion into ½-inch-thick wedges. Remove and discard any large stems from kale; chop into bite-size pieces. Strip rosemary leaves from stems; finely chop leaves until you have ½ tsp (1 tsp for 4).



2 ROAST VEGGIES

- Toss sweet potato and onion on one side of a baking sheet with a large drizzle of oil, salt, and pepper. (For 4 servings, spread veggies out across entire sheet.) TIP: For easy cleanup, line sheet with aluminum foil first.
- Roast on top rack for 10 minutes (you'll add the pork then).



3 SEAR & ROAST PORK

- Meanwhile, pat pork* dry with paper towels; season with garlic powder, salt, and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add pork; cook, turning occasionally, until browned, 4-8 minutes. Turn off heat; transfer to a plate. Wipe out pan.
- Once veggies have roasted 10 minutes, carefully transfer pork to opposite side of sheet. (For 4 servings, leave veggies roasting; add pork to a second sheet and roast on middle rack.)
- Roast until pork is cooked through and veggies are browned and tender, 10-12 minutes more. (TIP: If pork is done before veggies, remove from sheet and continue roasting veggies.) Transfer pork to a cutting board to rest.

Swap in chicken* for pork; cook until browned and cooked through, 3-5 minutes per side (no need to roast!).



4 COOK KALE

- While pork and veggies roast, heat a drizzle of oil in a second large pan over medium heat. Add kale, 2 TBSP water, and a pinch of salt and pepper. Cook, stirring occasionally, until tender, 5-7 minutes. Turn off heat (you'll finish the kale in Step 6).



5 MAKE SAUCE

- Heat a drizzle of oil in pan used for pork over medium-high heat. Add chopped rosemary and cook until fragrant, 30 seconds. Reduce heat to medium; stir in jam, stock concentrate, and ¼ cup water (½ cup for 4 servings). Cook, stirring occasionally, until thickened, 3-4 minutes.
- Remove from heat; stir in 1 TBSP butter (2 TBSP for 4) until combined. Season with salt and pepper. TIP: If sauce seems too thick, add a splash of water.

Use pan used for chicken here.



6 TOSS & WARM VEGGIES

- Transfer roasted sweet potato and onion to pan with kale; toss to combine. Return to medium heat until warmed through, 1-2 minutes. Taste and season with salt and pepper.



7 FINISH & SERVE

- Thinly slice pork crosswise.
- Divide veggies between plates; top with pork. Spoon sauce over pork and serve.

Thinly slice chicken crosswise.

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

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