

INGREDIENTS

2 PERSON | 4 PERSON



Sweet Potato



Red Onion





1/4 oz | 1/4 oz Rosemary



10 oz | 20 oz Pork Tenderloin



1 tsp | 2 tsp Garlic Powder



Fig Jam



Chicken Stock Concentrate



ANY ISSUES WITH YOUR ORDER? 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.

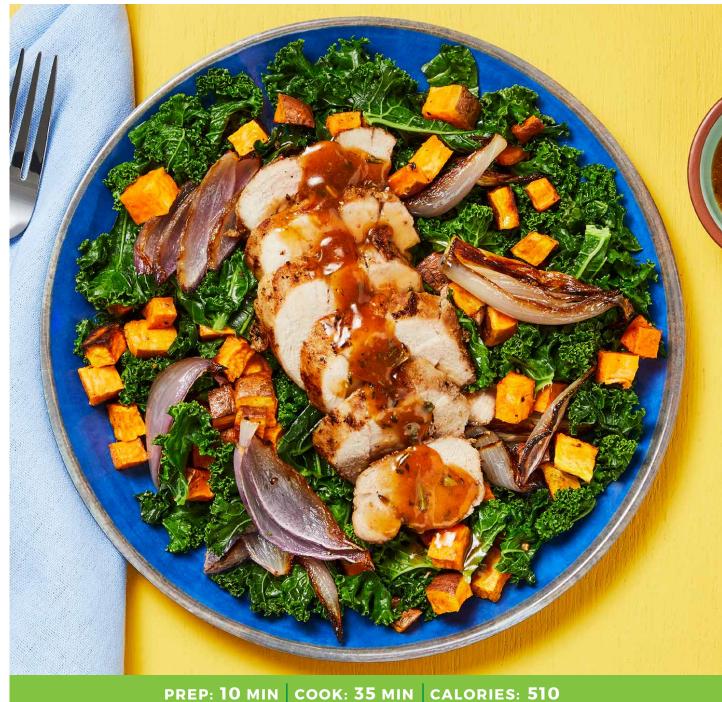


10 oz | 20 oz S Chicken Cutlets



ROSEMARY FIG PORK TENDERLOIN

with Kale & Sweet Potato Jumble





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
- 2 Large pans
- 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.





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 1/4 cup water (1/3 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.



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.



Use pan used for chicken here.

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