ROSEMARY FIG PORK TENDERLOIN
with Kale & Sweet Potato Jumble

HELLO FRESH | tinder

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

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: 500

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.
- 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 (⅓ 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°.

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