



APRICOT BALSAMIC GLAZED PORK TENDERLOIN

with Ginger Garlic Rice & Sesame Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 1 Thumb
Ginger



1 Clove | 1 Clove
Garlic



2 | 2
Scallions



2 TBSP | 2 TBSP
Soy Sauce
Contains: Soy, Wheat



1 | 1
Shallot



1 | 2
Chicken Stock
Concentrate



½ Cup | 1 Cup
Jasmine Rice



10 oz | 20 oz
Pork Tenderloin



1 TBSP | 1 TBSP
Fry Seasoning



1 | 2
Apricot Jam



5 tsp | 10 tsp
Balsamic Vinegar



6 oz | 12 oz
Green Beans



1 TBSP | 1 TBSP
Sesame Oil



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz
Chicken Cutlets

Calories: 740



PREP: 15 MIN | COOK: 45 MIN | CALORIES: 720



HELLO

SESAME OIL

This aromatic oil adds a distinct, nutty flavor to green beans.

THAT'S MY JAM

If the apricot jam doesn't immediately dissolve when you add it to the pan in step 4, break up any clumps into smaller pieces. Eventually, they'll melt into a sweet and sticky glaze.

BUST OUT

- Peeler
- Small pot
- Paper towels
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)
- Butter (3 TBSP | 3 TBSP)
Contains: Milk

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*Pork is fully cooked when internal temperature reaches 145°.
*Chicken is fully cooked when internal temperature reaches 165°.



1 PREP

- Wash and dry produce (except green beans).
- Peel and mince or grate ginger. Trim and thinly slice scallions, separating whites from greens. Mince or grate garlic. Halve, peel, and mince half the shallot (whole shallot for 4 servings).



4 MAKE GLAZE

- Melt 1 TBSP butter in same pan over medium-high heat. Add minced shallot and cook until softened, 2-3 minutes.
- Stir in jam and vinegar; simmer until syrupy, 30-60 seconds.
- Stir in ¼ cup water (½ cup for 4 servings), remaining stock concentrate, and 1 tsp sugar (2 tsp for 4). Bring to a boil, then lower heat; simmer until thickened, 3-4 minutes.
- Remove from heat. Stir in 1 TBSP butter until melted. Season with salt and pepper.



2 COOK RICE

- Melt 1 TBSP butter in a small pot over medium-high heat. Add ginger, scallion whites, and half the garlic (all for 4 servings); cook until softened, 1-2 minutes.
- Stir in rice, half the stock concentrate (you'll use the rest later) and ¾ cup water (1½ cups for 4). Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



5 COOK GREEN BEANS

- Pierce green bean bag with a fork; place bag on a plate. Microwave until tender, 1-2 minutes. TIP: No microwave? No problem! Steam beans in a small pot with a splash of water until just tender, 5-7 minutes.
- Carefully transfer green beans to a medium bowl. Toss with sesame oil and season with salt and pepper.



3 COOK PORK

- Pat pork* dry with paper towels; season all over with salt, pepper, and 1 tsp Fry Seasoning (2 tsp for 4 servings; we sent more).
 - Heat a large drizzle of oil in a large pan over medium-high heat. Add pork and cook, turning occasionally, until browned and cooked through, 15-20 minutes.
 - Turn off heat; transfer to a cutting board to rest. Wash out pan.
- ↻ Swap in chicken* for pork; cook 3-5 minutes per side.



6 FINISH & SERVE

- Fluff rice with a fork; season with salt and pepper. Stir any resting juices from pork into pan with glaze.
- Slice pork crosswise.
- Divide rice, pork, and green beans between plates. Drizzle pork with glaze. Top everything with scallion greens and soy sauce to taste. Serve.

WK 12-18