



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
Contains: Sesame



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: 760



10 oz | 20 oz
Organic Chicken Cutlets

Calories: 760



PREP: 15 MIN | COOK: 45 MIN | CALORIES: 760



HELLO FRESH

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
- Large pan
- Small pot
- Medium bowl
- Paper towels
- 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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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* or organic chicken* for pork; cook until cooked through, 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.
- Slice chicken or organic chicken crosswise.

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

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