



FIGGY BALSAMIC PORK

with Roasted Green Beans and Rosemary Potatoes



HELLO

BALSAMIC FIG SAUCE

A little bit sweet, a little bit tangy, and all fruit-forward fun

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 550**



Shallot



Yukon Gold Potatoes



Green Beans



Chicken Stock Concentrate



Rosemary



Pork Tenderloin



Fig Jam



Balsamic Vinegar

START STRONG

Rosemary has a distinctive flavor that can sometimes be quite strong. You may want to use just a pinch or two of it at first, then add more to taste.

BUST OUT

- 2 Baking sheets
- Large pan
- Olive oil (4 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-----------------------------|-----------------|
| • Shallot | 1 2 |
| • Rosemary | ¼ oz ½ oz |
| • Yukon Gold Potatoes | 12 oz 24 oz |
| • Pork Tenderloin | 12 oz 24 oz |
| • Green Beans | 6 oz 12 oz |
| • Fig Jam | 1 TBSP 2 TBSP |
| • Chicken Stock Concentrate | 1 2 |
| • Balsamic Vinegar | 2 TBSP 4 TBSP |

HELLO WINE



PAIR WITH

La Pintada Campo de Borja
Garnacha-Syrah, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 450 degrees. Halve, peel, and finely chop **shallot**. Strip **rosemary** leaves from stems; discard stems. Finely chop leaves until you have 2 tsp. Cut **potatoes** into ½-inch cubes.



2 ROAST POTATOES AND SEASON PORK

Toss **potatoes** on a baking sheet with a drizzle of **olive oil**, **1 tsp rosemary**, and a pinch of **salt** and **pepper**. Roast in oven until browned and crisp, 20-25 minutes, tossing halfway through. Meanwhile, heat a drizzle of **olive oil** in a large pan over medium heat. Season **pork** all over with salt and pepper.



3 COOK PORK AND BEANS

Add **pork** to pan and sear, turning occasionally, until browned all over, 4-8 minutes. Transfer to another baking sheet. Toss **green beans** on same sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until pork reaches desired doneness and green beans are tender, 10-12 minutes.



4 MAKE PAN SAUCE

Heat a drizzle of **olive oil** in pan used for pork over medium heat. Add **shallot** and remaining **1 tsp rosemary**. Cook, tossing, until shallot is softened. Add **1 TBSP fig jam** (we sent more), **stock concentrate**, **¼ cup water**, and **balsamic vinegar**. Stir to combine. Let simmer until thick and saucy, 2-3 minutes. Remove pan from heat and add **1 TBSP butter**, stirring to melt. Season with **salt** and **pepper**.



5 SLICE PORK

Let **pork** rest a few minutes after removing from oven, then cut into thin slices.



6 PLATE AND SERVE

Divide **potatoes**, **green beans**, and **pork** between plates. Drizzle **pan sauce** over pork and serve.

DIVINE!

Fruit and pork is a match made in heaven.

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