



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 distinctively piney herb flavor that can taste 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
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 1 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

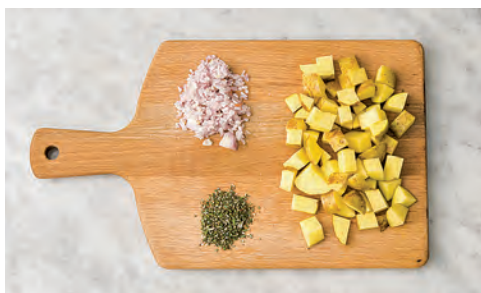
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|-----------------------------|-----------------|
| • Shallot | 1 2 |
| • Rosemary | ¼ oz ¼ oz |
| • Yukon Gold Potatoes | 12 oz 24 oz |
| • Pork Tenderloin* | 12 oz 24 oz |
| • Green Beans | 6 oz 12 oz |
| • Chicken Stock Concentrate | 1 2 |
| • Balsamic Vinegar | 5 tsp 10 tsp |
| • Fig Jam | 2 TBSP 4 TBSP |

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



1 PREP

Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry all produce.** Halve, peel, and finely chop **shallot**. Strip **rosemary** leaves from stems; chop leaves until you have 2 tsp (4 tsp for 4 servings). Dice **potatoes** into ½-inch pieces.



4 ROAST GREEN BEANS AND PORK

Toss **green beans** with a drizzle of **olive oil** and a pinch of **salt** and **pepper** on sheet with **pork**. Roast on middle rack until pork is cooked through and green beans are tender, 10-12 minutes. Let pork rest a few minutes after removing from oven, then thinly slice crosswise.



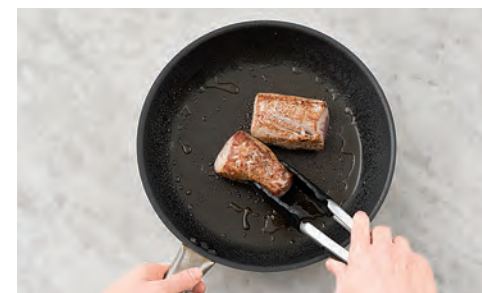
2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a drizzle of **olive oil**, half the **chopped rosemary**, and a pinch of **salt** and **pepper**. Roast on top rack, tossing halfway through, until tender and crisped, 20-25 minutes.



5 MAKE PAN SAUCE

Heat a drizzle of **olive oil** in pan used for pork over medium heat. Add **shallot** and remaining **chopped rosemary**. Cook, stirring, until softened, 1-2 minutes. Stir in **stock concentrate**, **vinegar**, **1 TBSP jam** (2 TBSP for 4 servings), and **¼ cup water** (½ cup for 4). Simmer until thick and saucy, 2-3 minutes. Remove pan from heat and stir in **1 TBSP butter** until melted. Season with **salt** and **pepper**.



3 SEAR PORK

Meanwhile, pat **pork** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **olive oil** in a large pan over medium heat. Add pork and sear, turning occasionally, until browned all over, 4-8 minutes. Transfer to a second baking sheet.



6 SERVE

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

DO OVER

Try this savory-sweet combo again, but with chicken breasts and cherry jam!

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