



FIGGY BALSAMIC PORK

with Lemony Greens 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: 570



Shallot



Yukon Gold Potatoes



Fig Jam



Balsamic Vinegar



Lemon



Rosemary



Pork Tenderloin



Chicken Stock Concentrate



Mixed Greens

START STRONG

Make sure to let the pork stand at least 5 minutes after it's done roasting in the oven. That extra time before slicing gives the juices a chance to settle and redistribute, keeping the meat nice and moist.

BUST OUT

- 2 Baking sheets
- Paper towels
- Large pan
- Medium bowl
- Olive oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Shallot 1 | 2
- Rosemary ¼ oz | ¼ oz
- Yukon Gold Potatoes 12 oz | 24 oz
- Pork Tenderloin* 12 oz | 24 oz
- Mixed Greens 2 oz | 4 oz
- Lemon 1 | 1
- 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.



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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. Halve **lemon**.



4 MAKE SALAD

While pork cooks, in a medium bowl, toss **mixed greens** with a squeeze of **lemon juice** and a drizzle of **olive oil**. Season with **salt** and **pepper**.



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**, **jam**, and ¼ cup **water** (½ cup for 4 servings). Simmer until thick and saucy, 2-3 minutes. Remove pan from heat and stir in **1 TBSP butter** (2 TBSP for 4) until melted. Season with **salt** and **pepper**.



3 COOK 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. Roast on middle rack until cooked through, 10-12 minutes. Let rest a few minutes after removing from oven, then thinly slice pork crosswise.



6 SERVE

Divide **potatoes**, **salad**, 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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