



FIGGY BALSAMIC PORK

with Roasted Green Beans & 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: 580



Shallot



Yukon Gold Potatoes



Green Beans



Chicken Stock Concentrate



Rosemary



Pork Tenderloin



Fig Jam



Balsamic Vinegar

START STRONG

Make sure to let the pork stand at least 5 minutes after it's done roasting. 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
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

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**
- 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.



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 & 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**, **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 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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