

# **INGREDIENTS**

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes



1 2 Shallot



**12 oz | 24 oz** Carrots



**5 tsp | 10 tsp** Balsamic Vinegar



**¼ oz | ¼ oz** Thyme



12 oz | 24 oz Pork Tenderloin



1 | 2 Chicken Stock Concentrate



2 TBSP | 4 TBSP Fig Jam

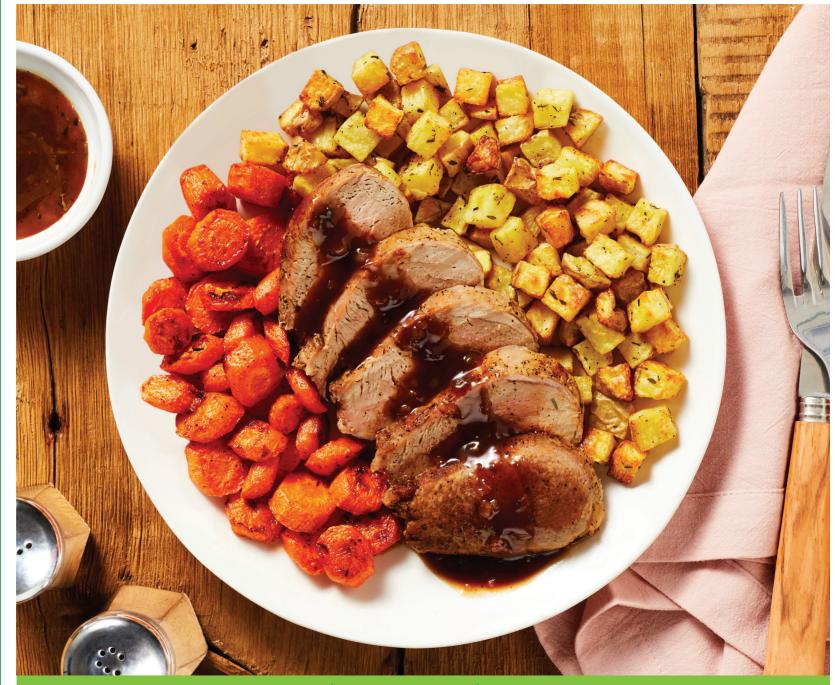
# HELLO

# **BALSAMIC FIG SAUCE**

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

# **FIGGY BALSAMIC PORK**

with Roasted Carrots & Thyme Potatoes



PREP: 10 MIN

COOK: 30 MIN

CALORIES: 630

15



#### **LET IT BE**

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**

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

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



#### 1 PREP

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



# **2 ROAST VEGGIES**

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



# **3 SEAR PORK**

- While veggies roast, 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 (it'll finish cooking in the next step).
- Transfer to a second baking sheet.



# **4 ROAST PORK**

- Roast **pork** on middle rack until cooked through, 10-12 minutes.
- Transfer to a cutting board and let rest a few minutes, then thinly slice crosswise.



# **5 MAKE PAN SAUCE**

- Meanwhile, heat a drizzle of olive oil in pan used for pork over medium heat. Add shallot and remaining chopped thyme. Cook, stirring, until softened. 1-2 minutes.
- Stir in stock concentrate, vinegar, jam, and 1/4 cup water (1/2 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.



#### 6 SERVE

• Divide potatoes, carrots, and pork between plates. Drizzle pan sauce over pork and serve.