



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes*



¼ oz | ¼ oz
Thyme



1 | 2
Shallot



12 oz | 24 oz
Pork Tenderloin



12 oz | 24 oz
Carrots



1 | 2
Chicken Stock
Concentrate



5 tsp | 10 tsp
Balsamic Vinegar



1 | 2
Fig Jam

*The ingredient you received may be a different color.

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: 610



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

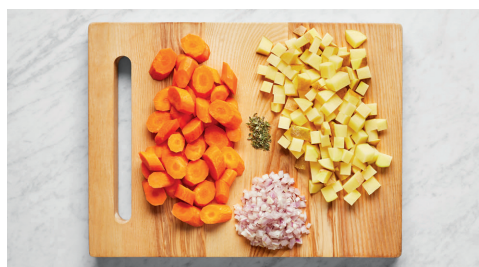
- Peeler
- 2 Baking sheets
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

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



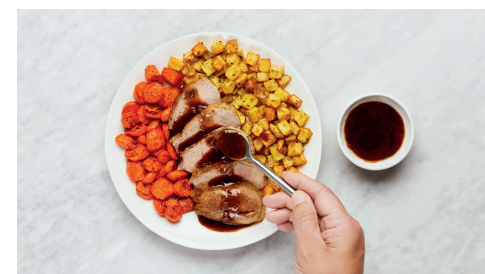
4 ROAST PORK

- Roast **pork** on middle rack until cooked through, 10-12 minutes.
- Transfer to a cutting board and let rest 5 minutes.



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



6 FINISH & SERVE

- Thinly slice **pork** crosswise.
- Divide **potatoes**, **carrots**, and pork between plates. Drizzle **pan sauce** over pork and serve.

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