



FIGGY BALSAMIC PORK CUTLETS

with Roasted Green Beans & Rosemary Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes*



¼ oz | ½ oz
Rosemary



1 | 2
Shallot



12 oz | 24 oz
Pork Cutlets



6 oz | 12 oz
Green Beans



1 | 2
Chicken Stock Concentrate



5 tsp | 10 tsp
Balsamic Vinegar



1 | 2
Fig Jam

*The ingredient you received may be a different color.

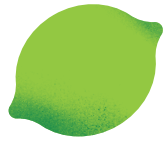
HELLO

BALSAMIC FIG SAUCE

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



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 580



HELLO FRESH

GET FIGGY WITH IT

If the fig jam doesn't immediately dissolve when you add it to the pan, break up any clumps into smaller pieces with your wooden spoon or spatula. Eventually, they'll melt into a sweet and sticky sauce.

BUST OUT

- 2 Baking sheets
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive 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 all produce.**
- Dice **potatoes** into ½-inch pieces. Strip **rosemary leaves** from stems; chop leaves until you have 2 tsp (**4 tsp for 4 servings**). Halve, peel, and finely chop **shallot**.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of 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.



3 COOK PORK

- While potatoes roast, pat **pork*** dry with paper towels; season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium heat. Add pork and cook until browned and cooked through, 2-3 minutes per side. (**TIP: Depending on the size of your pan, you may need to work in batches.**) Remove from pan and set aside.



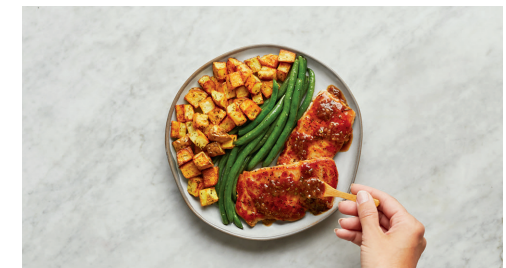
4 ROAST GREEN BEANS

- Toss **green beans** on a second baking sheet with a **drizzle of oil** and a **pinch of salt and pepper**.
- Roast on middle rack until tender, 12-15 minutes.



5 MAKE PAN SAUCE

- While green beans roast, 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 thickened 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**, **green beans**, and **pork** between plates. Drizzle **pan sauce** over pork and serve.

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