



# FIGGY BALSAMIC PORK CUTLETS

with Roasted Carrots & Rosemary Potatoes

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



¼ oz | ¼ oz  
Rosemary



1 | 2  
Shallot



12 oz | 24 oz  
Pork Cutlets



12 oz | 24 oz  
Carrots



1 | 2  
Chicken Stock  
Concentrate



5 tsp | 10 tsp  
Balsamic Vinegar



1 | 2  
Fig Jam



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



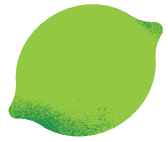
\*The ingredient you received may be a different color.

HELLO

### BALSAMIC FIG SAUCE

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

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 640



# HELLO FRESH

## GET FIGGY WITH IT

If the fig jam doesn't immediately dissolve when added to the pan, break up clumps into smaller pieces with your wooden spoon or spatula.

## BUST OUT

- Baking sheet
- Large pan
- Paper towels
- 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 rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick 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 VEGGIES

- Toss **potatoes** on one side of a baking sheet with a **drizzle of oil**, **half the chopped rosemary**, 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 COOK PORK

- While veggies 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 COOK AROMATICS

- 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.



### 5 MAKE PAN SAUCE

- Stir **stock concentrate**, **vinegar**, **jam**, and **¼ cup water** (½ cup for 4 servings) into pan with aromatics. 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**, **carrots**, and **pork** between plates. Drizzle **pan sauce** over pork and serve.

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