FIGGY PORK TENDERLOIN

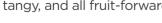
with Green Beans and Rosemary Potatoes



HELLO

BALSAMIC FIG SAUCE

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



PREP: 10 MIN TOTAL: 30 MIN

CALORIES: 550



Shallots



Rosemary



Yukon Gold Potatoes



Pork Tenderloin



Green Beans



Fig Jam



Chicken Stock Concentrates



Balsamic Vinegar

46.14 Roasted Pork FAM NJ.indd 1 10/25/17 4:02 PM

START STRONG

Fig sauce may sound far-fetched, but it's really all about those sweet fruit flavors. Leave it to the side if you're not sure your kids will enjoy it, but we think they just might find a new favorite flavor.

BUST OUT

- Baking sheet
- Large pan
- Medium bowl
- Plastic wrap
- Olive oil (7 tsp)
- Butter (3 TBSP) (Contains: Milk)



Ingredient 4-person

• Shallots	2
Rosemary	1⁄4 oz
Yukon Gold Potatoes	24 oz
Pork Tenderloin	24 oz
• Fig Jam	2 TBSP
Chicken Stock Concentrates	2
Balsamic Vinegar	10 tsp
Green Beans	12 oz

HELLO WINE



Seigneur-Terraces Pays d'Oc Merlot, 2016

HelloFresh.com/Wine





Wash and dry all produce. Adjust rack to middle position and preheat oven to 450 degrees. Halve, peel, and finely chop shallots. Strip and finely chop enough rosemary leaves from stems to give you 1 TBSP. Cut potatoes into

½-inch cubes



ROAST POTATOES
Toss potatoes on a baking sheet
with 1 TBSP olive oil, 2 tsp chopped
rosemary, and a big pinch of salt and
pepper. Roast in oven until crisped,
about 25 minutes total (we'll add more
to the sheet after 10 minutes).



Heat a large drizzle of olive oil in a large pan over medium heat. Season pork all over with salt and pepper. Add to pan and sear, turning occasionally, until browned all over, 4-6 minutes. After potatoes have roasted 10 minutes, give them a toss, then add pork to same sheet Continue roasting until pork reaches desired doneness, 10-15 minutes.



PLATE AND SERVE
Divide potatoes, green beans, and
pork between plates. Drizzle sauce over
pork and serve.



Heat a large drizzle of olive oil in pan used for pork over medium heat. Add shallots and remaining chopped rosemary. Cook, tossing, until softened, 2-3 minutes. Add 2 TBSP fig jam (we sent more), stock concentrates, ½ cup water, and vinegar. Stir to combine. Let simmer until thick and saucy, 2-4 minutes. Remove pan from heat and add 2 TBSP butter, stirring to melt. Season with salt and pepper.



SLICE PORK AND
WARM GREEN BEANS

Let **pork** rest a few minutes after removing from oven, then slice into rounds. Meanwhile, place **green beans** in a medium, microwave-safe bowl with a splash of water. Cover bowl with plastic wrap and poke a few holes in wrap. Microwave on high until warmed through, 1-2 minutes. Drain, then return to bowl. Add **1 TBSP butter** and toss to melt and coat green beans.

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FRESH TALK

What is one thing that surprised you this week?

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