



JAMMY PORK TENDERLOIN

with Shallot-Thyme Pan Stuffing & Roasted Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Shallot



2.5 oz | 5 oz
Celery



¼ oz | ¼ oz
Thyme



1 | 2
Demi-Baguette
Contains: Wheat



2 | 4
Chicken Stock
Concentrates



12 oz | 24 oz
Pork Tenderloin



6 oz | 12 oz
Green Beans



2 TBSP | 4 TBSP
Fig Jam

HELLO

PAN STUFFING

Our weeknight-friendly hack for bringing hearty, satisfying stuffing to the table any time of year.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 750

REMIX!

All about a crispy crust on your stuffing? We got you! Use an ovenproof pan in step 4 and broil your stuffing for 2-3 minutes after stirring in the stock mixture.

BUST OUT

- Small bowl
- Paper towels
- Medium pan
- Baking sheet
- Large pan
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Butter (3 TBSP | 5 TBSP)
Contains: Milk

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1 PREP

- Preheat oven to 450 degrees. **Wash and dry all produce.**
- Halve, peel, and thinly slice **shallot**. Thinly slice **celery**. Strip **thyme leaves** from stems; mince leaves until you have 1 tsp. Dice **baguette** into ½-inch pieces.
- In a small bowl, combine half the **stock concentrates** (you'll use the rest later) and ¼ cup water.
- **4 SERVINGS:** Mince thyme leaves until you have 2 tsp. Use ½ cup water.



4 MAKE STUFFING

- Heat 2 TBSP **butter** and a drizzle of **olive oil** in a large pan over medium-high heat. Add **baguette**; toast, stirring occasionally, until golden brown and crisp, 5-7 minutes. Turn off heat; transfer to a plate. Wipe out pan.
- Heat a drizzle of **olive oil** in same pan over medium-high heat. Add **celery** and **shallot**; cook until tender, 3-5 minutes. Season with **salt** and **pepper**. Add **minced thyme** and baguette. Stir in **stock mixture** until absorbed, 1-2 minutes. Turn off heat; cover to keep warm.
- **4 SERVINGS:** Use 3 TBSP butter.
- **TIP:** Prefer a softer stuffing? Add a splash more water after stirring in stock mixture.



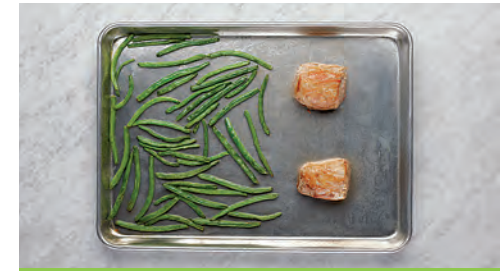
2 SEAR PORK

- Pat **pork*** dry with paper towels and season all over with **salt** and **pepper**.
- Heat a drizzle of **olive oil** in a medium pan over medium-high heat. Add pork and sear, turning occasionally, until browned on all sides, 4-8 minutes. Remove pan from heat.
- Transfer pork to one side of a baking sheet.



5 MAKE PAN SAUCE

- While pork rests, heat pan used to sear pork over medium-high heat. Add **jam**, ¼ cup water, and remaining **stock concentrates**. Bring to a boil and cook, stirring occasionally, until reduced, 2-3 minutes.
- Remove from heat; stir in 1 TBSP **butter** until melted. Season with **salt** and **pepper**.
- **4 SERVINGS:** Use ½ cup water and 2 TBSP butter.



3 ROAST PORK & BEANS

- Toss **green beans** on opposite side of sheet from **pork** with a drizzle of **olive oil**, **salt**, and **pepper**.
- Roast on middle rack until pork is cooked through and green beans are browned and tender, 12-15 minutes. Remove from oven and let pork rest at least 5 minutes.



6 FINISH & SERVE

- Thinly slice **pork** crosswise.
- Divide pork, **green beans**, and **stuffing** between plates. Spoon **pan sauce** over pork and serve.

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