



More than Food

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Roasted Pork Chops

with Balsamic-Fig Sauce, Greens, and Rosemary-Roasted Potatoes

Fresh figs are one of the best things about autumn. Cooked down with rosemary-infused balsamic, fresh figs become jammy and sweet. Juicy, pan-seared pork chops are the perfect vehicle for this luxurious sauce.



40 min



level 1



nut free



gluten free



Pork Chops



Yukon Potatoes



Figs, fresh



Arugula



Shallot



Balsamic Vinegar



Chicken Stock Concentrate



Rosemary, fresh

Ingredients

	2 People	4 People
Pork Chops	12 oz	24 oz
Yukon Potatoes	12 oz	24 oz
Figs, fresh	4 oz	8 oz
Arugula	2 oz	4 oz
Shallot	1	2
Balsamic Vinegar	4 T	8 T
Chicken Stock Concentrate	1	2
Rosemary, fresh	¼ oz	½ oz
Butter* 1)	1 T	2 T
Olive Oil*	1 T + 2 t	3 T + 1 t

*Not Included

Allergens

1) Milk

Tools

Baking Sheet, Large Pan,
Medium Bowl

Ruler

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Nutrition per person Calories: 648 cal | Carbs: 53 g | Fat: 29 g | Protein: 43 g | Fiber: 7 g | Sodium: 282 mg

Make sure to wash and dry produce before prepping or cooking!



1 Preheat the oven to 400 degrees. Halve, peel, and finely chop the **shallot**. Strip the **rosemary** from the stems, then finely chop the leaves. Halve the **figs**, then slice each half into 4 wedges. Cut the **potatoes** into ½-inch cubes.



2 **Roast the potatoes:** toss the **potatoes** on one side of a baking sheet with ½ **Tablespoon olive oil**, **half the rosemary**, **salt**, and **pepper**. Place in the oven for 20-25 minutes, tossing halfway through cooking, until golden brown and tender.



3 **Sear the pork chops:** meanwhile, heat ½ **Tablespoon olive oil** in a large pan over medium heat. Season the **pork chops** on all sides with **salt** and **pepper**. Sear the pork chops for 3-4 minutes per side, until golden brown but not yet cooked through. Transfer the **pork chops** to the baking sheet in the oven to finish cooking for 4-6 minutes, until just barely pink in the center.



4 **Make the balsamic-fig sauce:** in the same pan you cooked the **pork** in, heat **1 teaspoon oil** over medium heat. Add the **shallot** and **remaining rosemary** (reserving a small pinch for garnish) and cook, tossing, for 2-3 minutes, until softened. Add the **figs**, **stock concentrate**, ¼ **cup water**, and **one bottle balsamic vinegar** to the pan. Simmer for 2-3 minutes, until thickened. Remove the pan from the heat, then stir in **1 Tablespoon butter** and season with **salt** and **pepper**.

5 Remove the **pork** from the oven and let rest for a few minutes before thinly slicing. In a medium bowl, toss the **arugula** with a drizzle of **balsamic vinegar** and **olive oil**. Season with **salt** and **pepper**.

6 Serve the **potatoes** and **pork chops** alongside the **arugula salad**. Drizzle the **balsamic-fig sauce** over the **pork**, garnish with the **reserved rosemary**, and enjoy!