



# APRICOT BALSAMIC GLAZED PORK TENDERLOIN

over Ginger Rice with Sesame Green Beans



## HELLO

### APRICOT BALSAMIC GLAZE

Fruit-forward flavors and vinegary tang make for a new kind of sweet 'n' sour sauce.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 710



Ginger



Pork Tenderloin



Jasmine Rice



Apricot Jam



Green Beans



Shallot



Chicken Stock Concentrate



Fry Seasoning



Balsamic Vinegar



Sesame Oil

## START STRONG

Misplaced that peeler? Grab a spoon—it'll do just the trick for getting the skin off ginger. Dig the tip of the spoon in just beneath the surface of the root and use it to scrape the outer layer away.

## BUST OUT

- Peeler
- Paper towel
- Small pot
- Medium pan
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (2½ TBSP | 3 TBSP)  
(Contains: Milk)
- Medium bowl
- Plastic wrap
- Strainer

## INGREDIENTS

Ingredient 2-person | 4-person

- Ginger 1 Thumb | 1 Thumb
- Shallot 1½ TBSP | 3 TBSP
- Pork Tenderloin 12 oz | 24 oz
- Chicken Stock Concentrate 1 | 2
- Jasmine Rice ½ Cup | 1 Cup
- Fry Seasoning 1 tsp | 2 tsp
- Apricot Jam 1 oz | 2 oz
- Balsamic Vinegar 5 tsp | 10 tsp
- Green Beans 6 oz | 6 oz
- Sesame Oil 1 TBSP | 1 TBSP

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



HelloFRESH



## 1 PREP

**Wash and dry all produce.** Peel, then mince or grate **ginger** until you have 1 TBSP. Halve and peel **shallot**, then mince until you have 1½ TBSP (use the rest of the shallot and ginger as you like). Pat **pork** dry with a paper towel.



## 4 START GLAZE

Rinse out pan used for pork, scraping out any browned bits, and dry well. Return to stove over medium-high heat. Add **shallot** and ½ TBSP **butter**. Cook, tossing, until shallot is softened, 2-3 minutes. Stir in **jam** and **vinegar**. Let simmer until syrupy, about 1 minute. Stir in remaining **stock concentrate**, ¼ cup **water**, and ½ tsp **sugar**. Bring to a boil, then lower heat and reduce to a simmer. Let bubble until thickened, about 4 minutes.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)



## 2 COOK RICE

Melt 1 TBSP **butter** in a small pot over medium-high heat. Add **ginger** and cook until softened, 1-2 minutes. Add half the **stock concentrate** and ¾ cup **water**. Bring to a boil, then add **rice**. Cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes.



## 5 COOK GREEN BEANS AND FINISH GLAZE

While glaze simmers, place **green beans** and a splash of **water** (we used ¼ cup) in a medium microwave-safe bowl and cover with plastic wrap. Poke a few holes in wrap. Microwave on high to desired doneness, about 2-3 minutes. Drain well. Toss with **sesame oil**. Season with **salt** and **pepper**. Once **glaze** is thickened, remove pan from heat and stir in 1 TBSP **butter**. Season with plenty of salt and pepper.



## 3 COOK PORK

Heat a large drizzle of **oil** in a medium pan over medium heat. Season **pork** all over with **salt**, **pepper**, and 1 tsp **fry seasoning** (we sent more). Add to pan and cook, turning occasionally, until blackened all over and desired doneness is reached, 15-20 minutes. Set aside to rest on a plate.



## 6 FINISH AND SERVE

Fluff **rice** with a fork. Season with **salt** and **pepper**. Stir any juices from **pork** into **glaze** in pan. Slice pork crosswise into medallions. Divide rice, pork, and **green beans** between plates. Drizzle glaze over pork and serve.

## EXCELLENT!

This one is for the fans of sweet and savory flavor combinations.

WK 47 NJ-6