



APRICOT BALSAMIC GLAZED PORK TENDERLOIN

with Ginger Rice and Sesame Green Beans



HELLO

SESAME OIL

This aromatic oil adds a distinct, nutty flavor to green beans

PREP: 15 MIN | TOTAL: 45 MIN | CALORIES: 770



Ginger



Scallions



Pork Tenderloin



Jasmine Rice



Apricot Jam



Brown Sugar



Sesame Oil



Garlic



Shallot



Chicken Stock Concentrate



Fry Seasoning



Balsamic Vinegar



Green Beans



Soy Sauce
(Contains: Soy)

START STRONG

If the apricot jam doesn't immediately dissolve when you add it to the pan, break up any clumps into smaller pieces. Eventually, they'll melt into a sweet and sticky glaze.

BUST OUT

- Peeler
- Small pot
- Paper towels
- Large pan
- Medium bowl
- Vegetable oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 3 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Ginger **1 Thumb** | **1 Thumb**
- Garlic **2 Cloves** | **2 Cloves**
- Scallions **2** | **2**
- Shallot **1** | **1**
- Chicken Stock Concentrate **1** | **2**
- Jasmine Rice **½ Cup** | **1 Cup**
- Pork Tenderloin* **12 oz** | **24 oz**
- Fry Seasoning **1 TBSP** | **1 TBSP**
- Apricot Jam **2 TBSP** | **4 TBSP**
- Balsamic Vinegar **5 tsp** | **10 tsp**
- Brown Sugar **1 TBSP** | **1 TBSP**
- Green Beans **6 oz** | **12 oz**
- Sesame Oil **1 TBSP** | **1 TBSP**
- Soy Sauce **2 TBSP** | **2 TBSP**

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

WINE CLUB

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1 PREP

Wash and dry all produce (except for green beans). Peel and mince or grate ginger. Mince or grate garlic. Trim and thinly slice scallions, separating whites from greens. Halve, peel, and mince half the shallot (mince whole shallot for 4).



4 MAKE GLAZE

Melt **1 TBSP butter** in same pan over medium-high heat. Add **minced shallot** and cook until softened, 2-3 minutes. Stir in **jam** and **vinegar**. Simmer until syrupy, 30 seconds to 1 minute. Stir in **¼ cup water** (½ cup for 4), half the **brown sugar** (use all for 4), and remaining **stock concentrate**. Bring to a boil, then lower heat. Let bubble until thickened, 3-4 minutes. Remove from heat; stir in **1 TBSP butter**. Season with **salt** and **pepper**.

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2 COOK RICE

Melt **1 TBSP butter** in a small pot over medium-high heat. Add **ginger**, **garlic**, and **scallion whites**; cook until softened, 1-2 minutes. Add half the **stock concentrate** and **¾ cup water** (1½ cups for 4 servings). Bring to a boil, then stir in **rice**. Cover and reduce heat to a gentle simmer. Cook until tender, 15-18 minutes.



5 COOK GREEN BEANS

Pierce **green bean** bag with a fork; place bag on a plate. Microwave until tender, 1-2 minutes. (**TIP:** No microwave? No problem! Steam beans in a small pot with a splash of water until just tender, 5-7 minutes.) Carefully transfer green beans to a medium bowl. Toss with **sesame oil**; season with **salt** and **pepper**.



3 COOK PORK

Pat **pork** dry with paper towels; season all over with **salt**, **pepper**, and **1 tsp Fry Seasoning** (2 tsp for 4 servings—we sent more). Heat a large drizzle of **oil** in a large pan over medium-high heat. Add pork and cook, turning occasionally, until browned on all sides and cooked through, 15-20 minutes. Turn off heat; transfer to a cutting board to rest. Wash out pan.



6 FINISH AND SERVE

Fluff **rice** with a fork; season with **salt** and **pepper**. Stir any **resting juices** from pork into pan with **glaze**. Slice **pork** crosswise into medallions. Divide rice, pork, and **green beans** between plates. Drizzle pork with glaze. Top everything with **scallion greens** and **soy sauce** to taste.

TAKE TWO

Can't get enough of this tangy-sweet glaze? Try making it again with chicken.

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