



HALL OF FAME CHERRY BALSAMIC PORK with Thyme-Roasted Potatoes and Broccoli



HELLO
HALL OF FAME
Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 570



Fingerling Potatoes



Dried Thyme



Broccoli Florets



Bonne Maman®
Cherry Preserves



Shallot



Pork Tenderloin



Balsamic Vinegar

START STRONG

No need to peel the potatoes here. In fact, we suggest keeping the skin on for its nutrients, extra flavor, and the way it makes the spuds delectably toasty and crisp.

BUST OUT

- 2 Baking sheets
- Large pan
- Medium bowl
- Oil (4 tsp | 8 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Fingerling Potatoes 12 oz | 24 oz
- Shallot 1 | 1
- Dried Thyme 1 tsp | 1 tsp
- Pork Tenderloin 12 oz | 24 oz
- Broccoli Florets 8 oz | 16 oz
- Balsamic Vinegar 5 tsp | 10 tsp
- Bonne Maman® Cherry Preserves 1 TBSP | 2 TBSP

HELLO WINE



PAIR WITH

Seigneur-Terraces Pays d'Oc Merlot, 2016

HelloFresh.com/Wine



1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 450 degrees. Cut **potatoes** in half lengthwise. Halve, peel, and thinly slice **shallot**.



4 TOAST BROCCOLI

While pork cooks, toss **broccoli** in a medium bowl with a drizzle of **oil** and a pinch of **salt** and **pepper**. Remove **potatoes** from oven after they have roasted 10 minutes. Give them a toss and push toward one side of sheet. Spread broccoli on other side of sheet. Return to oven and roast until potatoes are done and broccoli is tender and lightly crisped, 12-15 minutes more.



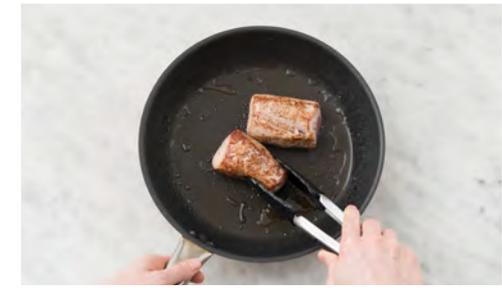
2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a drizzle of **oil**, **thyme**, and a pinch of **salt** and **pepper**. Roast in oven until tender and crisped, 20-25 minutes total (we'll add more to the sheet after 10 minutes).



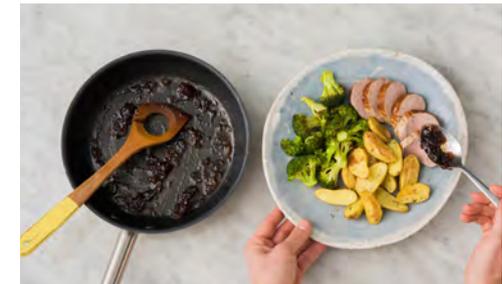
5 MAKE GLAZE

Lower heat under pan used for pork to medium and add **shallot** and a drizzle of **oil**. Cook, tossing, until lightly browned, 4-5 minutes. Pour in **vinegar** and let simmer until reduced by half. Stir in **1 TBSP Bonne Maman® Cherry Preserves** (we sent more) and **1 TBSP water**. Season with **salt**, **pepper**, and up to **½ tsp sugar** (you may use less to taste). Remove pan from heat and add **1 TBSP butter**, stirring to melt.



3 COOK PORK

Heat a drizzle of **oil** in a large pan over medium-high heat. Season **pork** all over with **salt** and **pepper**. Add to pan and cook, turning occasionally, until browned all over, 6-8 minutes. Transfer to another baking sheet and let roast in oven to desired doneness, 8-12 minutes.



6 GLAZE PORK AND SERVE

After **pork** is done roasting, return pan with **glaze** to medium heat. Add pork and turn to coat in glaze. Hold pork over pan, letting excess glaze drip off, then transfer to a cutting board. Let rest 1-2 minutes, then slice. Divide between plates and drizzle with remaining glaze in pan. Serve with **broccoli** and **potatoes**.

Bonne Maman®

All-natural preserves that are as close as you'll get to homemade.

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