



FIG JAM-BOUREE PORK CUTLETS

with Mashed Potatoes & Zucchini



HELLO FIG JAM

This fruity condiment mingles with tangy balsamic vinegar to create the perfect topping for pork.

PREP: 5 MIN | **TOTAL: 30 MIN** | **CALORIES: 660**



Yukon Gold Potatoes



Sour Cream
(Contains: Milk)



Pork Cutlets



Fig Jam



Zucchini



Italian Seasoning



Chicken Stock Concentrate



Balsamic Vinegar

START STRONG

If the fig 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 sauce.

BUST OUT

- Baking sheet
- Paper towels
- Medium pot
- Large pan
- Strainer
- Kosher salt
- Potato masher
- Black pepper
- Large bowl
- Vegetable oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Yukon Gold Potatoes **12 oz | 24 oz**
- Zucchini **1 | 2**
- Sour Cream **2 TBSP | 4 TBSP**
- Italian Seasoning **1 tsp | 2 tsp**
- Pork Cutlets* **12 oz | 24 oz**
- Chicken Stock Concentrate **1 | 2**
- Fig Jam **2 TBSP | 4 TBSP**
- Balsamic Vinegar **5 tsp | 10 tsp**

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



1 PREP

Place a baking sheet on top rack and preheat oven to 450 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Trim and quarter **zucchini** lengthwise; cut crosswise into 2-inch pieces.



4 COOK PORK

Pat **pork** dry with paper towels; season all over with **salt** and **pepper**. Heat a large drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add pork and cook until golden brown and cooked through, 2-3 minutes per side. (For 4 servings, you may need to cook in batches.) Transfer to a plate. Wipe out pan.



2 MAKE MASHED POTATOES

Place **potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes. Reserve **½ cup potato cooking liquid**, then drain and return potatoes to pot. Mash with **sour cream** and **1 TBSP butter** (2 TBSP for 4 servings) until smooth, adding splashes of reserved potato cooking liquid as needed. Keep covered off heat.



5 MAKE SAUCE

Add **¼ cup water** (⅓ cup for 4 servings), **stock concentrate**, and any **resting juices** from pork to same pan over medium heat. Stir in **jam** and **vinegar**. Bring to a simmer and cook until slightly thickened, 2-3 minutes. Turn off heat and stir in **1 TBSP butter**. Season with **salt** and **pepper**.



3 ROAST ZUCCHINI

While potatoes cook, toss **zucchini** in a large bowl with a large drizzle of **oil**, **salt**, **pepper**, and **Italian Seasoning**. Carefully spread out on preheated baking sheet. Roast on top rack until golden brown and slightly crispy, 14-16 minutes.



6 SERVE

Stir a splash more **reserved potato cooking liquid** into **potatoes** to rewarm, if necessary. Divide potatoes, **zucchini**, and **pork** between plates. Spoon **sauce** over pork and serve.

ALLIUM-MAZING

If you have scallions on hand, chop some up and stir into your mashed potatoes for extra flair and flavor.

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