



FIGGY BALSAMIC PORK

with Roasted Green Beans and Rosemary Potatoes



HELLO
BONNE MAMAN® FIG PRESERVES
Made with sweet, tender, delicious figs
that combine perfectly with savory flavors

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 520



Shallot



Yukon Gold Potatoes



Green Beans



Chicken Stock Concentrate



Rosemary



Pork Tenderloin



Bonne Maman® Fig Preserves



Balsamic Vinegar

START STRONG

Rosemary has a distinctively piney herb flavor that can taste rather strong. You may want to use just a pinch or two of it at first, then add more to taste.

BUST OUT

- 2 Baking sheets
- Large pan
- Olive oil (4 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Shallot 1 | 2
- Rosemary ¼ oz | ¼ oz
- Yukon Gold Potatoes 12 oz | 24 oz
- Pork Tenderloin 12 oz | 24 oz
- Green Beans 6 oz | 12 oz
- Bonne Maman® Fig Preserves 1 TBSP | 2 TBSP
- Chicken Stock Concentrate 1 | 2
- Balsamic Vinegar 5 tsp | 10 tsp

HELLO WINE



PAIR WITH

Noche en Blanco Campo de Borja
Garnacha-Syrah, 2015

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



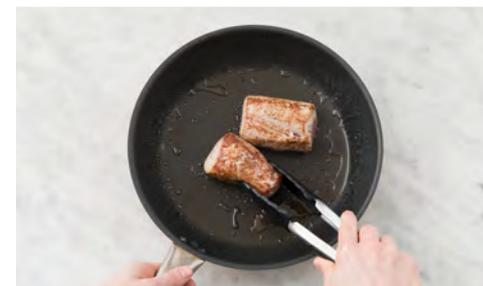
1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Halve, peel, and finely chop shallot. Strip and finely chop enough rosemary leaves from stems to give you 2 tsp. Cut potatoes into ½-inch cubes.



2 ROAST POTATOES

Toss potatoes on a baking sheet with a drizzle of olive oil, 1 tsp chopped rosemary, and a pinch of salt and pepper. Roast in oven until tender and crisped, 20-25 minutes, tossing halfway through.



3 SEAR PORK

Meanwhile, heat a drizzle of olive oil in a large pan over medium heat. Season pork with salt and pepper. Add to pan and sear, turning occasionally, until browned all over, 4-8 minutes. Transfer to another baking sheet.



4 ROAST GREEN BEANS AND PORK

Toss green beans with a drizzle of olive oil and a pinch of salt and pepper on same sheet with pork. Roast both in oven until pork reaches desired doneness and green beans are tender, 10-12 minutes. Let pork rest a few minutes after removing from oven, then cut into thin slices.



5 MAKE PAN SAUCE

Heat a drizzle of olive oil in pan used for pork over medium heat. Add shallot and remaining 1 tsp chopped rosemary. Cook, tossing, until shallot is softened. Add 1 TBSP fig preserves (we sent more), stock concentrate, ¼ cup water, and vinegar. Stir to combine. Let simmer until thick and saucy, 2-3 minutes. Remove pan from heat and add 1 TBSP butter, stirring to melt. Season with salt and pepper.



6 PLATE AND SERVE

Divide potatoes, green beans, and pork between plates. Drizzle pan sauce over pork and serve.

DIVINE!

Fruit and pork is a match made in heaven.

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