



HALL OF FAME

# FIGGY BALSAMIC PORK

with Roasted Green Beans and Rosemary Potatoes



## 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: 540**



Shallot



Yukon Gold Potatoes



Green Beans



Chicken Stock Concentrate



Rosemary



Pork Tenderloin



Fig Jam



Balsamic Vinegar



## START STRONG

Rosemary has a distinctively piney herb flavor that can taste 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    |
| • Fig Jam                   | 1 TBSP   2 TBSP |
| • Chicken Stock Concentrate | 1   2           |
| • Balsamic Vinegar          | 5 tsp   10 tsp  |

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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## 1 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.



## 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.



## 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.



## 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 jam** (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**.



## 3 SEAR PORK

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



## 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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