FIGGY BALSAMIC PORK
with Roasted Green Beans and Rosemary Potatoes

HELLO
BALSAMIC FIG SAUCE
A little bit sweet, a little bit tangy, and all fruit-forward fun

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 550

Shallot
Rosemary
Pork Tenderloin
Fig Jam
Balsamic Vinegar

Yukon Gold Potatoes
Green Beans
Chicken Stock Concentrate
START STRONG
Rosemary has a distinctive flavor that can sometimes be quite 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 2 TBSP | 4 TBSP

HELLO WINE
PAIR WITH
La Pintada Campo de Borja Garnacha-Syrah, 2015
HelloFresh.com/Wine

1 PREHEAT AND PREP
Wash and dry all produce. Preheat oven to 450 degrees. Halve, peel, and finely chop shallot. Strip rosemary leaves from stems; discard stems. Finely chop leaves until you have 2 tsp. Cut potatoes into ½-inch cubes.

2 ROAST POTATOES AND SEASON PORK
Toss potatoes on a baking sheet with a drizzle of olive oil, 1 tsp rosemary, and a pinch of salt and pepper. Roast in oven until browned and crisp, 20-25 minutes, tossing halfway through. Meanwhile, heat a drizzle of olive oil in a large pan over medium heat. Season pork all over with salt and pepper.

3 COOK PORK AND BEANS
Add pork to pan and sear, turning occasionally, until browned all over, 4-8 minutes. Transfer to another baking sheet. Toss green beans on same sheet with a drizzle of olive oil and a pinch of salt and pepper. Roast in oven until pork reaches desired doneness and green beans are tender, 10-12 minutes.

4 MAKE PAN SAUCE
Heat a drizzle of olive oil in pan used for pork over medium heat. Add shallot and remaining 1 tsp rosemary. Cook, tossing, until shallot is softened. Add 1 TBSP fig jam (we sent more), stock concentrate, ¼ cup water, and balsamic 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.

5 SLICE PORK
Let pork rest a few minutes after removing from oven, then cut into thin slices.

6 PLATE AND SERVE
Divide potatoes, green beans, and pork between plates. Drizzle pan sauce over pork and serve.

HelloFresh.com/Wine
HELLO WINE
PAIR WITH
La Pintada Campo de Borja Garnacha-Syrah, 2015
HelloFresh.com/Wine

DIVINE!
Fruit and pork is a match made in heaven.

HelloFresh.com/Wine
HELLO WINE
PAIR WITH
La Pintada Campo de Borja Garnacha-Syrah, 2015
HelloFresh.com/Wine

Share your #HelloFreshPics with us! | (800) 733-2414 HelloFresh.com | hello@hellofresh.com