



FIGGY PORK TENDERLOIN

with 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

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|---|---|---|---|
|  |  |  |  |
| Shallots | Yukon Gold Potatoes | Green Beans | Chicken Stock Concentrates |
|  |  |  |  |
| Rosemary | Pork Tenderloin | Fig Jam | Balsamic Vinegar |

START STRONG

Fig sauce may sound far-fetched, but it's really all about those sweet fruit flavors. Leave it to the side if you're not sure your kids will enjoy it, but we think they just might find a new favorite flavor.

BUST OUT

- Baking sheet
- Strainer
- Large pan
- Medium bowl
- Plastic wrap
- Olive oil (7 tsp)
- Butter (3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- | | |
|------------------------------|--------|
| • Shallots | 2 |
| • Rosemary | ¼ oz |
| • Yukon Gold Potatoes | 24 oz |
| • Pork Tenderloin* | 24 oz |
| • Fig Jam | 2 TBSP |
| • Chicken Stock Concentrates | 2 |
| • Balsamic Vinegar | 10 tsp |
| • Green Beans | 12 oz |

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

WINE CLUB

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1 PREP

Adjust rack to middle position and preheat oven to 450 degrees. **Wash and dry all produce.** Halve, peel, and finely chop **shallots**. Strip and finely chop enough **rosemary leaves** from stems to give you 1 TBSP. Cut **potatoes** into ½-inch cubes.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with **1 TBSP olive oil**, **2 tsp chopped rosemary**, and a big pinch of **salt** and **pepper**. Roast in oven until crisped, about 25 minutes total (we'll add more to the sheet after 10 minutes).



3 COOK PORK

Heat a large 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, 4-6 minutes. After **potatoes** have roasted 10 minutes, give them a toss, then add pork to same sheet. Continue roasting until pork reaches desired doneness, 10-15 minutes.



4 MAKE SAUCE

Heat a large drizzle of **olive oil** in pan used for pork over medium heat. Add **shallots** and remaining **chopped rosemary**. Cook, tossing, until softened, 2-3 minutes. Add **2 TBSP fig jam** (we sent more), **stock concentrates**, **½ cup water**, and **vinegar**. Stir to combine. Let simmer until thick and saucy, 2-4 minutes. Remove pan from heat and add **2 TBSP butter**, stirring to melt. Season with **salt** and **pepper**.



5 SLICE PORK AND WARM GREEN BEANS

Let **pork** rest a few minutes after removing from oven, then slice into rounds. Meanwhile, place **green beans** in a medium microwave-safe bowl with a splash of water. Cover bowl with plastic wrap and poke a few holes in wrap. Microwave on high until warmed through, 1-2 minutes. Drain, then return to bowl. Add **1 TBSP butter** and toss to melt and coat green beans.



6 PLATE AND SERVE

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

FRESH TALK

What is one thing that surprised you this week?

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