



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!



Shallot



Yukon Gold Potatoes



Green Beans



Chicken Stock Concentrate



Rosemary



Pork Tenderloin



Fig Jam



Balsamic Vinegar

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 540

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
- Paper towels
- 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.

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



1 PREP

Adjust rack to upper position and preheat oven to 450 degrees. **Wash and dry all produce.** 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.



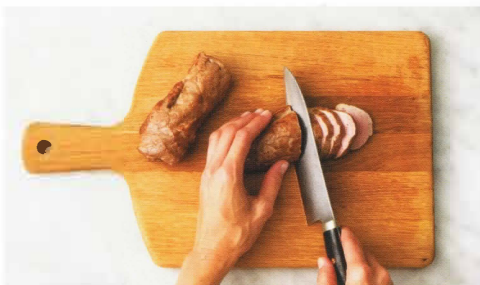
2 ROAST POTATOES

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, pat **pork** dry with paper towels. 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.



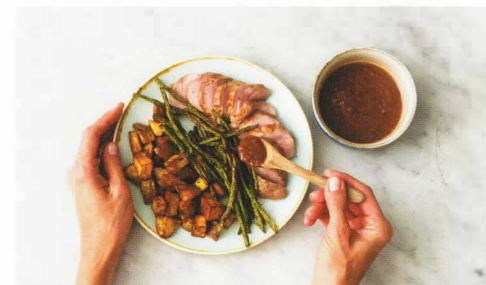
4 ROAST GREEN BEANS AND PORK

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 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**.



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.