

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*



10 oz | 20 oz Pork Tenderloin



1/4 oz | 1/4 oz Thyme



Shallot



12 oz | 24 oz Carrots



Chicken Stock Concentrate



5 tsp | 10 tsp Balsamic Vinegar



Fig Jam



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz **6** Chicken Cutlets



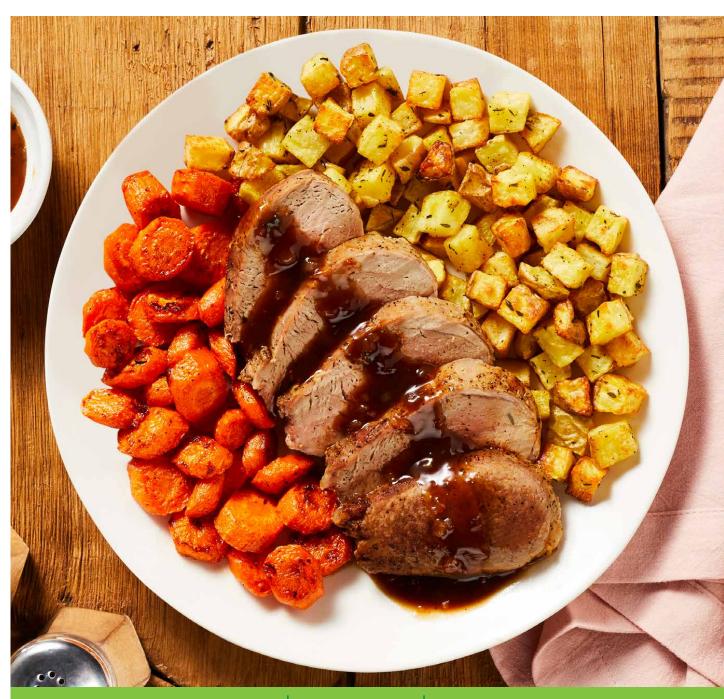
10 oz | 20 oz Beef Tenderloin



G Calories: 670

FIGGY BALSAMIC PORK

with Roasted Carrots & Thyme Potatoes



PREP: 10 MIN COOK: 30 MIN CALORIES: 600



HELLO

FIGGY BALSAMIC SAUCE

A new kind of sweet 'n' sour sauce with vinegary tang and jammy fruit flavor

JAMMIN' OUT

If the fig jam doesn't immediately dissolve when you add it to the pan, break up any clumps into smaller pieces.

BUST OUT

- Peeler
- Paper towels
- 2 Baking sheets Large pan
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP) Contains Milk

SHARE THE LOVE



Gift FREE boxes to your friends and earn credit when they try us out. The more boxes you

cook, the bigger the rewards!

Scan the OR code to share and earn.

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

- *Chicken is fully cooked when internal temperature
- *Beef is fully cooked when internal temperature reaches 145°



1 PREP

- Adjust racks to top and middle positions and preheat oven to 450 degrees. Wash and dry produce.
- Dice potatoes into 1/2-inch pieces. Trim, peel, and cut carrots on a diagonal into ½-inch-thick pieces. Strip thyme leaves from stems; chop leaves until you have 2 tsp (4 tsp for 4 servings). Halve, peel, and finely chop shallot.



2 ROAST VEGGIES

- Toss **potatoes** on one side of a baking sheet with a drizzle of olive oil, half the chopped thyme, and a pinch of salt and pepper.
- Toss carrots on empty side with a drizzle of oil, salt, and pepper.
- Roast on top rack, tossing halfway through, until tender and crisp, 20-25 minutes.



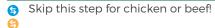
3 SEAR PORK

- While veggies roast, pat pork* dry with paper towels; season all over with salt and pepper.
- Heat a drizzle of olive oil in a large pan over medium heat. Add pork and sear, turning occasionally, until browned all over, 4-8 minutes (it'll finish cooking in the next step).
- Transfer to a second baking sheet. Reserve pan.
- Swap in **chicken*** or **beef*** for pork.
- Cook chicken until cooked through, 3-5 minutes per side, or cook beef to desired doneness. 4-7 minutes per side. Transfer to a cutting board to rest.



4 ROAST PORK

- · Roast pork on middle rack until cooked through, 10-12 minutes.
- Transfer pork to a cutting board to rest. Thinly slice pork crosswise.





5 MAKE PAN SAUCE

- Meanwhile, heat a drizzle of olive oil in pan used for pork over medium heat. Add shallot and remaining chopped thyme. Cook. stirring, until softened. 3-4 minutes
- Stir in stock concentrate, vinegar. jam, and 1/4 cup water (1/2 cup for 4 servings). Simmer until thick and saucy, 2-3 minutes.
- Remove pan from heat and stir in 1 TBSP butter (2 TBSP for 4) until melted. Season with salt and pepper.



6 SERVE

- Divide potatoes, carrots, and pork between plates. Drizzle pan sauce over pork and serve.
- Thinly slice **chicken** or **beef** against the grain.



