

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*



10 oz | 20 oz Pork Filet



5 tsp | 10 tsp Balsamic Vinegar



1/4 oz | 1/4 oz Thyme



Shallot



12 oz | 24 oz Carrots



1 2 Chicken Stock Concentrate



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



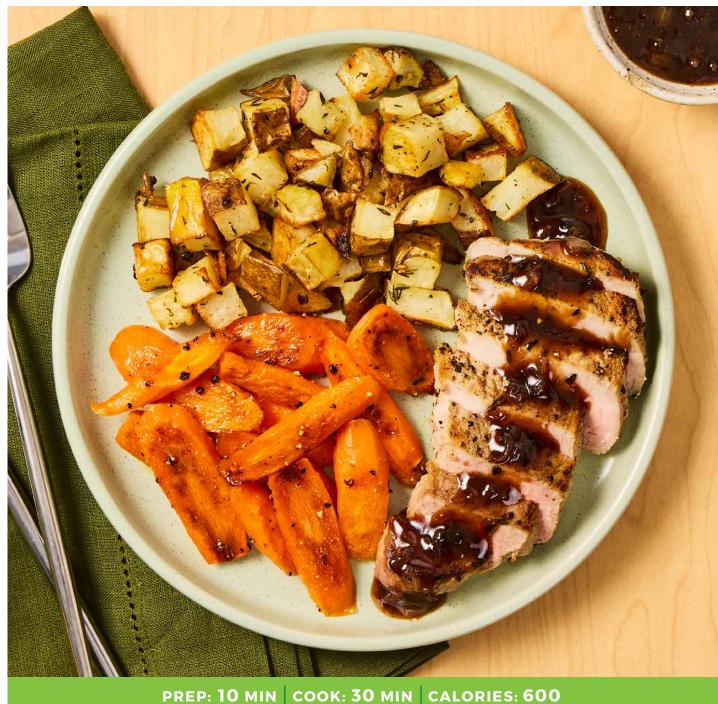
10 oz | **20 oz** Beef Tenderloin Steak

G Calories: 590

Galories: 670

FIGGY BALSAMIC PORK

with Roasted Carrots & Thyme Potatoes





HELLO

FIG JAM

Adds a spot of sweetness to tangy, savory pan sauce

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

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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- *Pork is fully cooked when internal temperature reaches 145°.
- (5) *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 ½-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.
- 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.



4 ROAST PORK

- Roast pork on middle rack until cooked through, 10-12 minutes.
- Transfer pork to a cutting board and let rest a few minutes, then thinly slice crosswise.
- Skip this step for chicken or beef.



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 1/2 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 6 the grain.