



FIGGY BALSAMIC PORK

with Roasted Carrots & Thyme Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1/4 oz | 1/4 oz
Thyme



1 | 2
Shallot



10 oz | 20 oz
Pork Filet



12 oz | 24 oz
Carrots



1 | 2
Chicken Stock
Concentrate



5 tsp | 10 tsp
Balsamic Vinegar



1 | 2
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
Chicken Cutlets

Calories: 590



10 oz | 20 oz
Beef Tenderloin
Steak

Calories: 670



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 600



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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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 **¼ cup water** (½ 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.

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

🔄 *Chicken is fully cooked when internal temperature reaches 165°.

🕒 *Beef is fully cooked when internal temperature reaches 145°.