



HALL OF FAME

APRICOT BALSAMIC GLAZED PORK TENDERLOIN

over Ginger Rice with Sesame Green Beans



HELLO
HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 710**



Ginger



Pork Tenderloin



Jasmine Rice



Apricot Jam



Green Beans



Shallot



Chicken Stock Concentrates



Fry Seasoning



Balsamic Vinegar



Sesame Oil

START STRONG

You may want to go easy on the glaze in step 6 for the kids—add it sparingly to avoid flavors that are too strong.

BUST OUT

- Peeler
- Paper towel
- Small pot
- Butter (3 TBSP)
(Contains: Milk)
- Vegetable oil (2 tsp)
- Sugar (1 tsp)
- Medium pan
- Medium bowl
- Plastic wrap
- Strainer

INGREDIENTS

Ingredient 4-person

- Shallot 3 TBSP
- Ginger 1 Thumb
- Pork Tenderloin 24 oz
- Chicken Stock Concentrates 2
- Jasmine Rice 1 Cup
- Fry Seasoning 2 tsp
- Apricot Jam 2 oz
- Balsamic Vinegar 10 tsp
- Green Beans 6 oz
- Sesame Oil 1 TBSP

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP

Wash and dry all produce. Halve and peel **shallot**, then mince until you have 3 TBSP (use the rest as you like). Peel, then mince or grate **ginger**. Pat **pork** dry with a paper towel.



4 START GLAZE

Rinse out pan used for pork, scraping out any browned bits, and dry well. Return to stove over medium-high heat. Add **shallot** and **1 TBSP butter**. Cook, tossing, until shallot is softened, 2-3 minutes. Stir in **jam** and **vinegar**. Let simmer until syrupy, about 1 minute. Stir in remaining **stock concentrate**, **½ cup water**, and **1 tsp sugar**. Bring to a boil, then lower heat and reduce to a simmer. Let bubble until thickened, about 4 minutes.

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2 COOK RICE

Melt **1 TBSP butter** in a small pot over medium-high heat. Add **ginger** and cook until softened, 1-2 minutes. Add **1 stock concentrate** and **1 ¼ cups water**. Bring to a boil, then add **rice**. Cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes.



5 COOK GREEN BEANS AND FINISH GLAZE

While glaze simmers, place **green beans** and a big splash of **water** (we used ¼ cup) in a medium microwave-safe bowl and cover with plastic wrap. Poke a few holes in wrap. Microwave on high to desired doneness, about 2-3 minutes. Drain well. Toss with **sesame oil**. Season with **salt** and **pepper**. Once **glaze** is thickened, remove pan from heat and stir in **1 TBSP butter**. Season with plenty of salt and pepper.



3 COOK PORK

Heat a large drizzle of **oil** in a medium pan over medium heat. Season **pork** all over with **salt**, **pepper**, and **2 tsp fry seasoning** (we sent more). Add to pan and cook, turning occasionally, until blackened all over and desired doneness is reached, 15-20 minutes. Set aside to rest on a plate.



6 FINISH AND SERVE

Fluff **rice** with a fork. Season with **salt** and **pepper**. Stir any juices from **pork** into **glaze** in pan. Slice pork crosswise into medallions. Divide rice, pork, and **green beans** between plates. Drizzle glaze over pork and serve.

FRESH TALK

Name three things that everyone at the table shares in common.

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