



Bacon-Wrapped Pork Tenderloin

with Balsamic-Fig Sauce and Parmesan Potatoes

Easter Special

45 Minutes



Pork Tenderloin



Bacon Strips



Sous Vide Potatoes



Green Beans



Parsley and Thyme



Balsamic Vinegar



Fig Spread



Parmesan Cheese, shredded



Cream Sauce Spice Blend



Chicken Broth Concentrate



Garlic Salt

HELLO BACON

The ultimate salty, smoky flavour booster!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, parchment paper, measuring cups, whisk, large non-stick pan, paper towels, aluminum foil

Ingredients

	2 Person	4 Person
Pork Tenderloin	340 g	680 g
Bacon Strips	100 g	200 g
Sous Vide Potatoes	280 g	560 g
Green Beans	170 g	340 g
Parsley and Thyme	14 g	21 g
Balsamic Vinegar	1 tbsp	2 tbsp
Fig Spread	2 tbsp	4 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

Call us | (855) 272-7002
HelloFresh.ca

    @HelloFreshCA



Prep potatoes

- Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems, then finely chop.
- Pat **potatoes** very dry with paper towels.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to one side of a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Arrange in a single layer. Sprinkle **Parmesan** over top. Set aside.



Cook green beans

- Meanwhile, trim **green beans**.
- Reheat the same pan over medium-high.
- When hot, add **green beans** and **¼ cup water** (dbl for 4 ppl). Season with **pepper**. Cook, stirring occasionally, until **water** evaporates, 4-5 min.
- Add **1 tbsp butter** (dbl for 4 ppl). Cook, stirring often, until **butter** melts and **green beans** are tender-crisp, 1 min. Season with **remaining garlic salt** and **pepper**.
- Remove from heat. Transfer **green beans** to a plate, then cover to keep warm. Carefully wipe the pan clean.



Prep pork

- Pat **pork** dry with paper towels.
- On a separate cutting board, cut crosswise into **2 equal portions** (4 portions for 4 ppl). Season with **half the thyme**, **half the garlic salt** and **pepper**.
- Wrap **2 bacon strips** around **each piece of pork**. (**TIP:** Overlapping the strips by ½-inch helps keep the bacon secured to the pork!)



Make sauce

- When **pork** is done, transfer to a cutting board. Cover loosely with foil and let rest for 5 min.
- Meanwhile, reheat the same pan over medium.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **remaining thyme**. Cook, stirring often, until **butter** melts and **thyme** is fragrant, 30 sec.
- Sprinkle **Cream Sauce Spice Blend** over top. Stir to combine.
- Gradually whisk in **¾ cup water** (1 ¼ cups for 4 ppl), then **fig spread**, **vinegar** and **broth concentrate**. Bring to a simmer. Cook, whisking occasionally, until **sauce** thickens slightly, 2-4 min.
- Remove from heat.



Roast pork and potatoes

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **bacon-wrapped pork**. Pan-fry until golden, rotating often, 3-5 min.
- Remove from heat, then transfer **pork** to the other side of the baking sheet with **potatoes**.
- Carefully discard bacon fat from the pan. (**TIP:** Reserve bacon fat for a future recipe!) Carefully wipe the pan clean.
- Roast in the **middle** of the oven until **potatoes** are golden and **pork** is cooked through, 15-18 min.**



Finish and serve

- Roughly chop **parsley**.
- Thickly slice **pork**, if desired.
- Stir **any pork resting juices** into **sauce**. Season with **salt** and **pepper**, to taste, then stir to combine.
- Divide **pork**, **potatoes** and **green beans** between plates.
- Spoon **sauce** over **pork**, then sprinkle **parsley** over top.

Dinner Solved!