



Bacon-Wrapped Pork Tenderloin

with Balsamic-Fig Sauce and Parmesan Potatoes

Top-Rated Special 35 Minutes



Pork Tenderloin
340 g | 680 g



Bacon Strips
100 g | 200 g



Yellow Potato
350 g | 700 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

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.

1



Prep potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Strip **1 tbsp** (2 tbsp) **thyme leaves** from stems, then finely chop.
- Cut **potatoes** into 1-inch pieces.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to one side of a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the middle of the oven for 10 min. (**NOTE:** Potatoes will finish roasting in step 3.)

2



Prep and sear 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!)
- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **bacon-wrapped pork**. Pan-fry until golden, rotating often, 3-5 min. Remove from heat.

3



Roast pork and potatoes

- When **potatoes** have roasted for 10 min, carefully remove from the oven. Move **potatoes** close together on one side of the baking sheet, then sprinkle **Parmesan** over top.
- 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.**

4



Cook green beans

- Meanwhile, trim **green beans**.
- Reheat the same pan over medium-high.
- When hot, add **green beans** and ¼ **cup** (½ **cup**) **water**. Season with **pepper**. Cook, stirring occasionally, until water evaporates, 4-5 min.
- Add **1 tbsp** (2 **tbsp**) **butter**. 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.

5



Make sauce

- When **pork** is done, transfer to a cutting board. Cover loosely with foil and let rest.
- Meanwhile, reheat the same pan over medium. When hot, add **1 tbsp** (2 **tbsp**) **butter**, 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** (1 ¼ **cups**) **water**, then **fig spread**, **vinegar** and **broth concentrate**. Bring to a simmer. Cook, whisking occasionally, until **sauce** thickens slightly, 2-4 min. Remove from heat.

6



Finish and serve

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

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



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