

Roast Pork & Mashed Potato

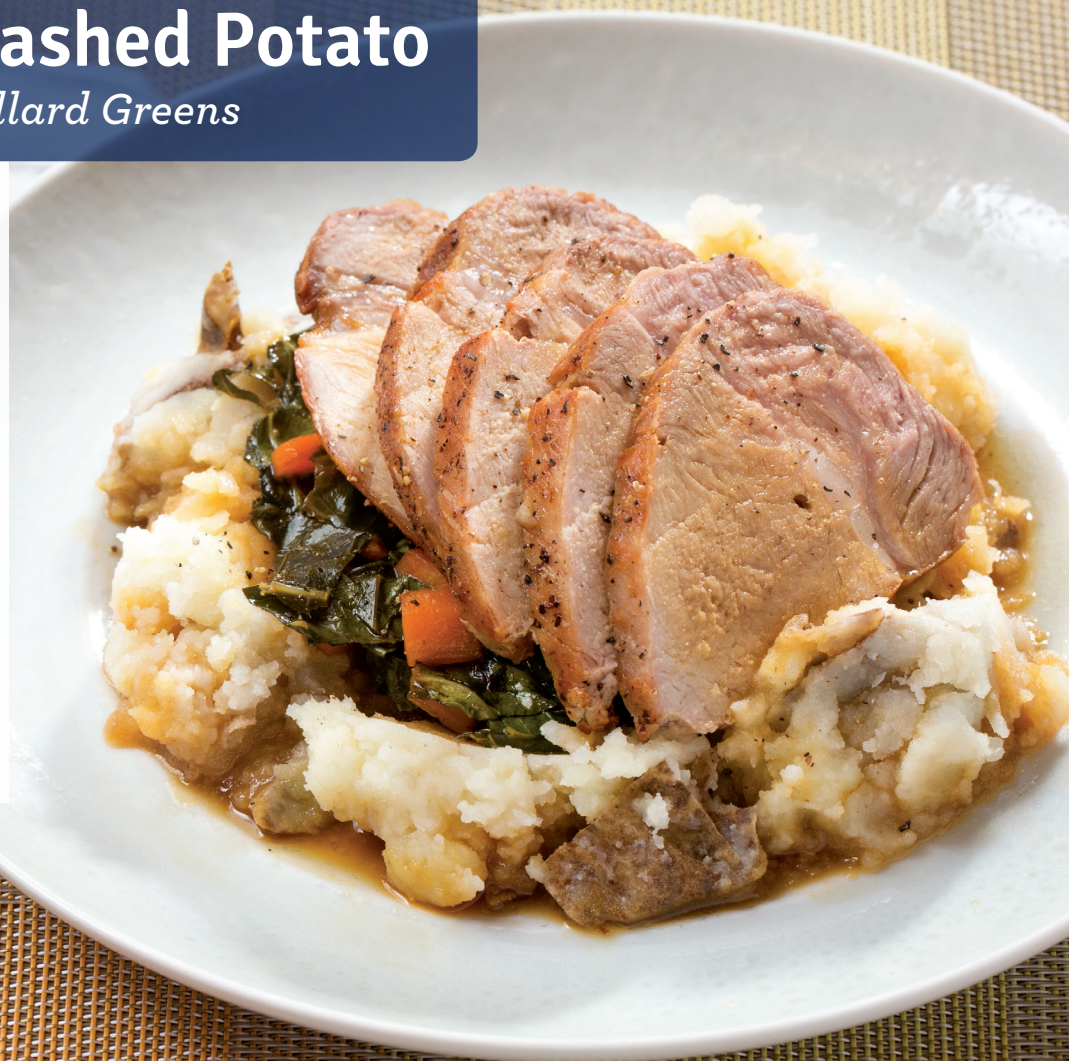
with Molasses-Stewed Collard Greens

The classic, comforting pairing of pork and potatoes is always sure to hit the spot. Here, for an exciting Southern twist, we're serving our roast pork and mashed potatoes over a bed of molasses-stewed collard greens. Cooking the greens with rich demi-glaze and molasses—a thick, sweet syrup with an almost smoky quality—turns the hearty leaves deliciously tender, while infusing them with complex, bold flavor.



Blue Apron Wine Pairings

Rock Point Cabernet Sauvignon, 2013
Rancho Petaluma Zinfandel, 2014



Ingredients

- 1 Pork Roast
- 1 Carrot
- 1 Russet Potato
- ½ Bunch Collard Greens

Knock Knocks

- 2 Tablespoons Apple Cider Vinegar
- 2 Tablespoons Butter
- 1 Tablespoon Pork Demi-Glaze
- 1 Tablespoon Molasses

Makes: 2 servings | **Calories:** about 740 per serving
Prep Time: 5 minutes | **Cook Time:** 35–45 minutes

1



Sear & roast the pork:

Preheat the oven to 450°F. Line a sheet pan with aluminum foil. Pat the **pork** dry with paper towels; season with salt and pepper on all sides. In a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned pork; cook, turning occasionally, 8 to 10 minutes, or until browned on all sides. Transfer to the prepared sheet pan, leaving any browned bits (or fond) in the pan on the stove. Roast 18 to 20 minutes, or until cooked through. (An instant-read thermometer should register 145°F.) Remove from the oven and transfer to a cutting board; let rest for at least 5 minutes.

2



Prepare the ingredients:

While the pork sears, wash and dry the fresh produce. Heat a small pot of salted water to boiling on high. Large dice the potato. Peel and small dice the carrot. Remove and discard the collard green stems; roughly chop the leaves.

3



Cook & mash the potato:

While the pork roasts, add the **potato** to the pot of boiling water and cook 14 to 16 minutes, or until tender when pierced with a fork. Drain thoroughly and return to the pot. Off the heat, add the **butter**; using a fork, mash the mixture to your desired consistency. Season with salt and pepper to taste. Set aside in a warm place.

4



Stew the collard greens:

Once the potato has cooked for about 5 minutes, heat the pan of reserved fond on medium-high until hot. (If the pan seems dry, add 1 teaspoon of olive oil.) Add the **carrot**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened. Add the **collard greens**, **demi-glace**, **vinegar**, **molasses** and **¼ cup of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until the collard greens have wilted and the liquid is slightly reduced in volume. Remove from heat and season with salt and pepper to taste. Set aside in a warm place.

5



Finish & plate your dish:

Find the lines of muscle (or grain) of the **rested pork**; thinly slice crosswise against the grain. Divide the **mashed potato**, **stewed collard greens** and sliced pork between 2 dishes. Top with any remaining sauce from the pan of collard greens. Enjoy!