

# Roast Pork & Pan Sauce

*with Mashed Purple Potatoes & Sautéed Green Beans*

In this recipe, vivid purple-hued potatoes, mashed with tangy crème fraîche and savory Parmesan, make for an eye-catching side dish. (Their striking color comes from a pigment that's also found in black rice and blueberries.) We're serving these flavorful potatoes together with garlicky green beans—sautéed briefly in the pan to brighten their color and enhance their crispness—alongside a succulent pork roast. A pan sauce provides a welcome layer of richness, while a smattering of chives completes the dish with delicate pops of herbal flavor.

## Blue Apron Wine Pairing

Danse Chèvre Vacqueyras, 2014



## Ingredients

- 1 Pork Roast
- 3 Cloves Garlic
- 1¼ Pounds Purple Potatoes
- ½ Pound Green Beans
- 1 Bunch Chives

## Knick Knacks

- 3 Tablespoons Butter
- 2 Tablespoons Crème Fraîche
- 2 Tablespoons Grated Parmesan Cheese
- 2 Tablespoons Pork Demi-Glace

**Makes:** 4 servings | **Calories:** about 735 per serving

**Prep Time:** 10 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 large pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned pork and cook, turning occasionally, 6 to 8 minutes, or until browned on all sides. Transfer to the foil-lined sheet pan, leaving any browned bits (or fond) in the pan on the stove. Roast 26 to 28 minutes, or until cooked through. (An instant-read thermometer should register 145°F.) Transfer to a cutting board and let rest for at least 5 minutes.

2



## Prepare the ingredients:

While the pork sears, wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Large dice the potatoes. Cut off and discard the stem ends of the green beans. Peel and finely chop the garlic. Thinly slice the chives.

3



## Cook & mash the potatoes:

Once the pork has roasted for about 10 minutes, add the **potatoes** to the pot of boiling water and cook 16 to 18 minutes, or until tender when pierced with a fork. Drain thoroughly and return to the pot. Off the heat, stir in the **crème fraîche**, **cheese** and **half the butter**. Using a fork, mash the mixture to your desired consistency; season with salt and pepper to taste. Transfer to a serving dish and set aside in warm place.

4



## Make the pan sauce:

While the potatoes cook, heat the pan of reserved fond on medium-high until hot. Add the **demi-glace** and **¼ cup of water**. Cook, whisking constantly and scraping up any fond, 2 to 3 minutes, or until slightly thickened. Add the **remaining butter**; season with salt and pepper. Cook, whisking constantly, 1 to 2 minutes, or until well combined. Season with salt and pepper to taste. Transfer to a serving dish; set aside in a warm place. Rinse and wipe out the pan.

5



## Cook the green beans:

In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **green beans**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until bright green and slightly softened. Add the **garlic** and **¼ cup of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until fragrant and the water has cooked off; season with salt and pepper to taste. Transfer to a serving dish; set aside in a warm place.

6



## Serve your dish:

Find the lines of muscle (or grain) of the **rested pork**; thinly slice crosswise against the grain. Transfer to a serving dish. Garnish the sliced pork and **mashed potatoes** with the **chives**. Serve with the **cooked green beans** and **pan sauce** on the side. Enjoy!