

Roasted Pork & Summer Succotash

with Tomato Fondue & Basil

In this recipe, to serve with our juicy roasted pork, we're preparing two spectacular accompaniments. First, we're making a vibrant seasonal succotash that gets its irresistible flavor from sweet corn, cheery multicolored tinkerbell peppers, crisp green beans and plenty of fresh aromatics. Then, we're preparing a warm tomato fondue to serve atop our pork. Simply fresh tomatoes stewed with butter and a bit of vinegar, it's a deliciously versatile preparation of the summer fruit that lends incredible, creamy richness to the meal.



Blue Apron Wine Pairing

Château Champ d'Eymet Bordeaux Red, 2015



Ingredients

- 1 Pork Roast
- 6 Ounces Green Beans
- 6 Ounces Tinkerbell Peppers
- 3 Cloves Garlic
- 2 Ears of Corn
- 2 Plum Tomatoes
- 1 Large Bunch Basil

Knick Knacks

- 4 Tablespoons Butter
- 2 Tablespoons Red Wine Vinegar
- 1 Shallot
- 2 Teaspoons Pork Roast Spice Blend

(Whole Fennel Seeds, Ground Coriander & Smoked Paprika)

Makes: 4 servings | **Calories:** about 610 per serving

Prep Time: 15 minutes | **Cook Time:** 35–45 minutes



1



Sear & roast the pork:

Preheat the oven to 450°F. Pat the **pork** dry with paper towels; season with salt, pepper and the **spice blend** on all sides. In a large pan (nonstick, if you have one), heat 1 tablespoon 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 a foil-lined sheet pan, leaving any browned bits (or fond) in the pan on the stove. Roast the seared pork 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. Snap off and discard the stem ends of the green beans; cut into ¼-inch pieces. Cut off and discard the stem ends of the peppers; remove and discard any seeds. Small dice the peppers. Remove and discard the husks and silks of the corn. Cut the corn kernels off the cobs; discard the cobs. Peel and small dice the shallot. Peel and roughly chop the garlic. Pick the basil leaves off the stems; discard the stems. Core and small dice the tomatoes.

3



Start the succotash:

Once the pork has roasted for about 10 minutes, heat the pan of reserved fond on medium-high until hot. (If the pan seems dry, add 2 teaspoons of olive oil.) Add the **green beans** and **peppers**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until softened and fragrant.

4



Finish the succotash:

Add the **corn**, **shallot** and **garlic** to the pan of vegetables; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until slightly softened. Turn off the heat. Stir in **half the vinegar** and **half the basil** (tearing any larger leaves just before adding); season with salt and pepper to taste. Transfer to a serving dish. Wipe out the pan.

5



Make the tomato fondue:

While the pork continues to roast, in the same pan, melt **half the butter** on medium-high until hot and bubbly. Add the **tomatoes** and season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until saucy. Add the **remaining butter** and **remaining vinegar**. Cook, stirring frequently, 2 to 3 minutes, or until thoroughly combined and slightly thickened. Remove from heat and season with salt and pepper to taste.

6



Finish & serve your dish:

Find the lines of muscles (or grain) of the **rested pork**; thinly slice crosswise against the grain. Transfer to a serving dish. Top with a few spoonfuls of the **tomato fondue** (you will have extra). Garnish the finished pork and **finished succotash** with the **remaining basil** (tearing any larger leaves before adding). Serve with the **remaining tomato fondue** on the side. Enjoy!