

Lemongrass Roasted Pork

with Romanesco Cauliflower & Coconut Rice

In this recipe, hearty pork roast gets a Southeast Asian twist thanks to an aromatic spice blend. It features robust, citrusy lemongrass and pungent galangal. We're playing off these flavors with a sweet, sour and mildly spicy chili butter, drizzled on top of the roasted pork. On the side, we're braising strikingly patterned Romanesco cauliflower, or simmering it in water in a covered pan, rendering it incredibly tender. Paired up with crisp Asian greens, they make for a delightful side. And to complete the meal's incredible array of flavors, we're serving the pork atop a bed of fragrant coconut rice.

Blue Apron Wine Pairings

Ancient Lakes Cellars Gewürztraminer, 2015
Los Alamos View Sauvignon Blanc, 2014



Ingredients

- 1 Pork Roast
- 1 Cup Jasmine Rice
- 4 Cloves Garlic
- 1 Bunch Choy Sum
- 1 Head Romanesco Cauliflower
- 1 Lime
- 1 Bunch Cilantro

Knick Knacks

- 2 Tablespoons Butter
- 1 1-Inch Piece Ginger
- ½ Cup Coconut Milk Powder
- ¼ Cup Sweet Chili Sauce
- 1 Tablespoon Roasted Pork Spice Blend
(Lemongrass Powder, Onion Powder, Garlic Powder & Ground Galangal)

Makes: 4 servings | **Calories:** about 755 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 on all sides with salt, pepper and the **spice blend**. In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the pork. Cook, turning occasionally, 6 to 8 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 26 to 28 minutes, or until cooked through. (An instant-read thermometer should register 145°F.) 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. Peel and finely chop the ginger. Finely chop the cilantro leaves and stems. Quarter the lime. Cut out and discard the cauliflower core; cut the head into bite-sized pieces. Peel and finely chop the garlic. Cut off and discard the root ends of the choy sum; roughly chop the leaves and stems. In a medium bowl, whisk together the **coconut milk powder** and **2 cups of water** until smooth.

3



Make the coconut rice:

In a medium pot, heat 1 teaspoon of olive oil on medium-high until hot. Add **half the ginger**. Cook, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Add the **rice**, **a big pinch of salt** and the **coconut milk powder mixture**. Heat to boiling on high, then cover and reduce the heat to low. Cook 12 to 14 minutes, or until tender and the liquid has been absorbed. Remove from heat; fluff with a fork. Stir in **half the cilantro** and the **juice of 2 lime wedges**; season with salt and pepper to taste. Transfer to a serving dish.

4



Start the vegetables:

While the rice cooks, add 1 teaspoon of olive oil to the pan of reserved fond; heat on medium-high until hot. Add the **cauliflower**, **remaining ginger** and **¾ of the garlic**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened. Add **1 cup of water** and increase the heat to high; scrape up any fond from the bottom of the pan. Cook, loosely covering the pan with foil, 12 to 14 minutes, or until the cauliflower has softened and the water has cooked off.

5



Finish the vegetables:

Add the **choy sum** and **remaining garlic** to the pan; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened. Remove from heat and season with salt and pepper to taste. Transfer to a serving dish and set aside in a warm place. Wipe out the pan.

6



Make the chili butter & serve your dish:

In the same pan, combine the **butter**, **sweet chili sauce**, the **juice of the remaining lime wedges** and **¼ cup of water**. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until thickened. Remove from heat; season with salt and pepper to taste. Find the lines of muscle (or grain) of the **rested pork**; thinly slice against the grain. Top the **coconut rice** with the **sliced pork**, chili butter, and **remaining cilantro**. Serve with the **finished vegetables**. Enjoy!