

Lemongrass Roasted Pork

with Braised Cauliflower & Bok Choy

In this recipe, hearty roasted pork gets a Southeast Asian twist from an aromatic spice blend. It features robust, citrusy lemongrass and pungent galangal, a ginger relative. We're playing off these flavors with a sweet, sour and mildly spicy chili butter for drizzling on top of the pork. On the side, we're braising cauliflower, or browning then simmering it in water in a covered pan for incredibly tender results. Paired with crisp Asian greens, it makes for a delightful side. (Chefs, your cauliflower may be white, green, orange, purple or Romanesco—all are equally delicious!)

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 Head Cauliflower
- 1 Lime
- ½ Pound Baby Bok Choy
- 1 Bunch Cilantro

Knock Knocks

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

Makes: 4 servings

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



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp366

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. Finely chop the cilantro leaves and stems. Quarter the lime. Cut out and discard the cauliflower core; cut the head into small florets. Peel and finely chop the garlic. Cut off and discard the root ends of the bok choy; roughly chop the leaves and stems.

3



Cook the rice:

While the pork roasts, in a medium pot, combine the **rice**, a **big pinch of salt** and **2 cups of water**; heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Remove from heat; fluff the cooked rice 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** and **¼ 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 **bok choy** and **remaining garlic** to the pan; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the leaves have wilted. Remove from heat and season with salt and pepper to taste. Transfer to a serving dish and set aside in a warm place. Rinse and 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 **cooked rice** with the sliced pork, chili butter and **remaining cilantro**. Serve with the **finished vegetables**. Enjoy!