

Roasted Pork & Sautéed Apple

with Cheesy Broccoli & Garlic Breadcrumbs

PREP TIME: 10 minutes

COOK TIME: 35-45 minutes

SERVINGS: 2

Tonight's crowd-pleasing dinner matches roasted pork with an easy stovetop take on a broccoli gratin, or broccoli baked in a cheese sauce. We're making Mornay (a classic French cheese sauce) with melty fontina and garlic to coat our sautéed broccoli. A topping of apple, cooked with a bit of apple cider vinegar, completes the dish with a pop of contrasting sweetness in each creamy, comforting bite.



BLUE APRON WINE PAIRING:

Uvaggio Montagna Nera
Red Wine, 2015

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Ingredients



1
PORK ROAST



¾ cup
MILK



3 cloves
GARLIC



1
APPLE



½ lb
BROCCOLI

KNICK KNACKS:



3 Tbsp
PANKO
BREADCRUMBS



2 Tbsp
ALL-PURPOSE
FLOUR



2 Tbsp
BUTTER



1 oz
FONTINA CHEESE



1 Tbsp
APPLE CIDER
VINEGAR



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1 Prepare the ingredients:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Core and small dice the apple.
- ☐ Peel and roughly chop the garlic.
- ☐ Cut the broccoli into florets.
- ☐ Small dice the cheese (discarding any rind).

2 Sear & roast the pork:

- ☐ 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, high-sided pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned pork. Cook, turning occasionally, 6 to 8 minutes, or until browned on all sides. Leaving any browned bits (or fond) in the pan on the stove, transfer to the prepared sheet pan. Roast 15 to 17 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.



3 Cook the apple:

- ☐ While the pork roasts, add the **apple** to the pan of reserved fond. Season with salt and pepper. (If the pan seems dry, add 1 teaspoon of olive oil.) Cook on medium-high, stirring occasionally, 2 to 3 minutes, or until lightly browned and slightly softened. Add the **vinegar** and **¼ cup of water**. Cook, stirring occasionally, 3 to 5 minutes, or until coated and the liquid has cooked off. Transfer to a bowl; season with salt and pepper to taste. Set aside in a warm place. Rinse and wipe out the pan.

4 Make the garlic breadcrumbs:

- ☐ While the pork continues to roast, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add **half the garlic**; season with salt and pepper. Cook, stirring constantly, 2 to 3 minutes, or until lightly browned and fragrant. Add the **breadcrumbs**; cook, stirring constantly, 1 to 2 minutes, or until golden brown. Transfer to a plate. Season with salt and pepper. Wipe out the pan.



5 Cook the broccoli:

- ☐ While the pork rests, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **broccoli**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until slightly softened. Add **½ cup of water**; cook, stirring occasionally, 3 to 5 minutes, or until the broccoli is browned and slightly softened and the water has cooked off. Turn off the heat; season with salt and pepper to taste.



6 Make the cheese sauce & plate your dish:

- ☐ Once the broccoli has cooked for about 5 minutes, in a small pot, heat the **butter** on medium-high until melted. Add the **remaining garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until lightly browned and fragrant. Add the **flour**; cook, whisking constantly, 30 seconds to 1 minute, or until golden. Add **half the milk** (you will have extra milk) and **¾ cup of water**; season with salt and pepper. Cook, whisking frequently, 3 to 4 minutes, or until thickened. Add the **cheese**; season with salt and pepper. Cook, whisking constantly, 30 seconds to 1 minute, or until the cheese has melted. Turn off the heat; stir in the **cooked broccoli**. Season with salt and pepper to taste.
- ☐ Find the lines of muscle (or grain) on the **rested pork**; thinly slice crosswise against the grain. Divide the cooked broccoli and cheese sauce between 2 dishes. Top with the **garlic breadcrumbs**, sliced pork and **cooked apple**. Enjoy!