

# Roasted Pork & Mustard Pan Sauce

with Asparagus & Fingerling Potatoes

**PREP TIME:** 15 minutes

**COOK TIME:** 30-40 minutes

**SERVINGS:** 2

This elegant French dish highlights two of our favorite vegetables: petite fingerling potatoes and tender seasonal asparagus, sautéed with shallot. They make for a simple, hearty accompaniment to juicy roasted pork. We're bringing the plate together with a flavorful pan sauce, made with whole grain mustard and lemon juice (plus the rich drippings from the pork). A garnish of fresh tarragon adds a gourmet finish.



#### BLUE APRON WINE PAIRING:

Mt. Beautiful Pinot Gris, 2016

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## Ingredients



1  
PORK ROAST



6 oz  
FINGERLING  
POTATOES



1/2 bunch  
ASPARAGUS



1  
LEMON



1 bunch  
TARRAGON

**Did You Know?**  
In ideal conditions,  
asparagus can  
grow up to  
10 inches a day.

#### KNICK KNACKS:



2 Tbsp  
BUTTER



1 Tbsp  
WHOLE GRAIN  
DIJON MUSTARD



1  
SHALLOT



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## 1 Sear & roast the pork:

- ☐ Remove the **pork** from the refrigerator to bring to room temperature. 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, high-sided pan (or pot), heat 2 teaspoons 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. Turn off the heat. Leaving any browned bits (or fond) in the pan on the stove, transfer to the prepared sheet pan.
- ☐ Roast 14 to 16 minutes, or until the pork is cooked through. (An instant-read thermometer should register 145°F.) Remove from the oven. Leaving any juices on the sheet pan, transfer the roasted pork 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.
- ☐ Cut the potatoes into 1/2-inch-thick rounds.
- ☐ Peel and thinly slice the shallot.
- ☐ Cut off and discard the tough, woody stem ends of the asparagus; cut into 1-inch pieces on an angle, leaving the pointed tips intact.
- ☐ Quarter and deseed the lemon.
- ☐ Pick the tarragon leaves off the stems; discard the stems and roughly chop the leaves.

## 3 Cook the potatoes:

- ☐ While the pork roasts, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **potatoes** and season with salt and pepper. Cook, stirring occasionally, 6 to 8 minutes, or until browned and softened.

## 4 Add the shallot & asparagus:

- ☐ Add the **shallot** and **asparagus** to the pan; season with salt and pepper. (If the pan seems dry, add a drizzle of olive oil.)
- ☐ Cook, stirring occasionally, 3 to 5 minutes, or until the asparagus is bright green and tender. Turn off the heat; season with salt and pepper to taste.

## 5 Make the pan sauce:

- ☐ While the vegetables cook, heat the pan of reserved fond on medium-high until hot.
- ☐ Add the **butter, mustard, the juice of all 4 lemon wedges, 2 tablespoons of water, and any juices from the sheet pan.**
- ☐ Cook, stirring constantly and scraping up any fond from the bottom of the pan, 1 to 2 minutes, or until thoroughly combined.
- ☐ Turn off the heat and stir in the **tarragon**. Season with salt and pepper to taste.

## 6 Slice the pork & plate your dish:

- ☐ Find the lines of muscle (or grain) on the **rested pork**; thinly slice crosswise against the grain.
- ☐ Divide the **cooked vegetables** and sliced pork between 2 dishes. Top the pork with the **pan sauce**. Enjoy!

