

Cumin-Spiced Pork Roast

with Vegetable Fried Rice

 30-40 MINS | 2 SERVINGS

In this take on a Chinese-American favorite, our crowd-pleasing fried rice is topped with rich roasted pork, which gets bold flavor from a coating of cumin and Sichuan peppercorn sauce. We're also using some of this fragrant sauce in our irresistibly creamy, spiced mayo—perfect for dipping or spreading on top.



MATCH YOUR BLUE APRON WINE



Fruity & Savory

Serve a bottle with this symbol for a great pairing.



TOP RATED
★
Recipes

Ingredients



1
PORK ROAST



1
PASTURE-RAISED
EGG



10 oz
BABY BOK CHOY



3 Tbsps
CUMIN & SICHUAN
PEPPERCORN
SAUCE



1 Tbsp
SOY SAUCE



1/2 cup
BROWN RICE



6 oz
CARROTS



2 cloves
GARLIC



2 Tbsps
MAYONNAISE



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.



1 Glaze & roast the pork:

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way up with water; add a **big pinch of salt**. Cover and heat to boiling on high.
- Line a sheet pan with foil.
- Pat the **pork** dry with paper towels. Place in a bowl; season on all sides with salt and pepper. Add **half the cumin-Sichuan sauce**; turn to coat. Transfer to the sheet pan.
- Roast, carefully flipping the pork halfway through, 25 to 27 minutes, or until browned and cooked through.** Transfer to a cutting board and let rest at least 5 minutes.



2 Cook the rice:

- Meanwhile, add the **rice** to the pot of boiling water. Cook, uncovered, 17 to 19 minutes, or until tender.
- Turn off the heat. Drain thoroughly and return to the pot. Cover to keep warm.

3 Prepare the ingredients & make the cumin mayo:

- Meanwhile, wash and dry the fresh produce.
- Peel the **carrots**; thinly slice into rounds.
- Peel and roughly chop **2 cloves of garlic**.
- Cut off and discard the root ends of the **bok choy**; roughly chop.
- Crack the **egg** into a bowl; season with salt and pepper and beat until smooth.
- In a separate bowl, combine the **mayonnaise** and **remaining cumin-Sichuan sauce**. Taste, then season with salt and pepper if desired.



4 Cook the vegetables & egg:

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced carrots**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned.
- Add the **chopped garlic**. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **chopped bok choy**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened.
- Using a spoon, move the vegetables to one side of the pan. Add a drizzle of **olive oil** to the other side, then add the **beaten egg**. Cook, constantly stirring the egg, 30 seconds to 1 minute, or until cooked through. Stir the vegetables and egg to thoroughly combine.
- Transfer to a large bowl. Taste, then season with salt and pepper if desired. Cover with foil to keep warm. Wipe out the pan.



5 Make the fried rice:

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **cooked rice** in an even layer. Cook, without stirring, 3 to 4 minutes, or until slightly crispy. Turn off the heat and stir in the **soy sauce**.
- Transfer to the bowl of **cooked vegetables and egg**; stir to combine. Taste, then season with salt and pepper if desired.

6 Slice the pork & serve your dish:

- Find the lines of muscle (or grain) on the **rested pork**; thinly slice crosswise against the grain.
- Serve the **sliced pork** with the **fried rice**. Serve the **cumin mayo** on the side. Enjoy!

**An instant-read thermometer should register 145°F.



NUTRITION PER SERVING (AS PREPARED)* Calories: 700, Total Carbohydrates: 59g, Dietary Fiber: 6g, Added Sugar: 2g, Total Fat: 27g, Saturated Fat: 4.5g, Protein: 52g, Sodium: 1950mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.
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