

Sheet Pan Chipotle Pork Roast

with Butternut Squash & Brussels Sprouts

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**

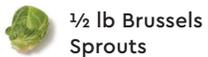
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Ingredients



1 Pork Roast



½ lb Brussels Sprouts



2 tps Chipotle Chile Paste



8 oz Diced Butternut Squash



1 Lime



1 Tbsp Honey



1 Red Onion



2 Tbsps Grated Cotija Cheese



3 Tbsps Roasted Peanuts



Serve with Blue Apron wine that has this symbol blueapron.com/wine



9 9 9

SmartPoints® value per serving (as packaged)



Scan this barcode in your WW app to track SmartPoints. Wine is not included in SmartPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

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Hey, Chef! Try these WW pro-tips: Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. **Counting SmartPoints?** Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

1 Prepare the vegetables & make the glaze

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Halve and peel the **onion**; cut into 1-inch-wide wedges, separating the layers.
- Cut off and discard the stem ends of the **brussels sprouts**; halve lengthwise.
- Quarter the **lime**.
- In a bowl, combine the **honey** (kneading the packet before opening), the **juice of 2 lime wedges**, **1 teaspoon of olive oil**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.
- Transfer **half the glaze** to a separate bowl and set aside for serving.



This recipe was designed for easier cleanup—no extra prep bowls needed!

2 Season the vegetables

- Line a sheet pan with foil.
- Transfer the **squash**, **onion wedges**, and **halved brussels sprouts** to the foil. Drizzle with **olive oil** and season with salt and pepper; toss to coat.
- Arrange in an even layer around the edges of the sheet pan.



3 Roast the pork & vegetables

- Pat the **pork** dry with paper towels; season on all sides with salt and pepper.
- Transfer to the center of the sheet pan of **seasoned vegetables**.
- Evenly spread or brush the **remaining glaze** onto the pork.



Step 3 continued:

- Roast 25 to 27 minutes, or until the vegetables are tender when pierced with a fork and the pork is cooked through.*
- Transfer the **roasted pork** to a cutting board and let rest 5 minutes.

4 Finish the vegetables

- Add the **peanuts** and the **juice of the remaining limes wedges** to the sheet pan of **roasted vegetables**. Carefully stir to coat.
- Taste, then season with salt and pepper if desired.



5 Finish & 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 **finished vegetables**. Top the pork with **reserved glaze**. Garnish the vegetables with the **cheese**. Enjoy!



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

NUTRITION PER SERVING (AS PREPARED)**

Calories: 530, Total Carbohydrates: 45g, Dietary Fiber: 10g, Added Sugars: 9g, Total Fat: 20g, Saturated Fat: 4.5g, Protein: 49g, Sodium: 830mg.

**For information about our wellness labels visit us at blueapron.com/wellness. SmartPoints are calculated based on as packaged. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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