

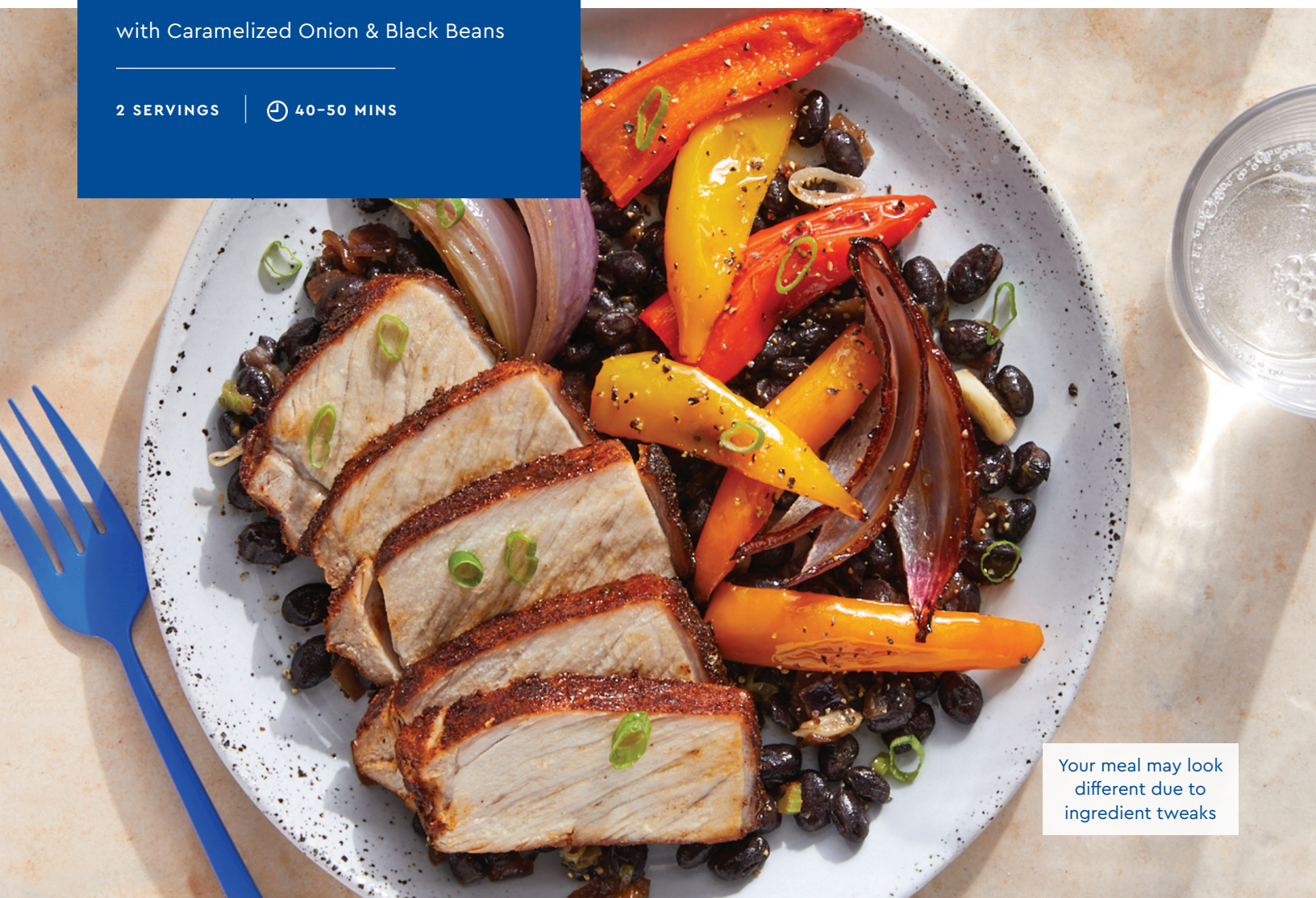
Mexican-Spiced Pork Roast

with Caramelized Onion & Black Beans

2 SERVINGS

⌚ 40-50 MINS



 **Blue Apron**
blueapron.com



Your meal may look different due to ingredient tweaks

To contrast the bold spices that coat our rich pork roast, we're serving it over a duo of black beans and caramelized onion—or onion cooked slowly to brown its natural sugars, which adds incredible depth of flavor.

Ingredients

- | | |
|---|---|
|  1 Pork Roast |  2 Tbsps Butter |
|  1 15.5-oz can Black Beans |  1 Tbsp Apple Cider Vinegar |
|  2 Scallions |  2 tsps Date Syrup |
|  2 cloves Garlic |  1 Tbsp Mexican Spice Blend* |
|  1 Red Onion | |
|  3 oz Shishito Peppers | |

*Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano



Serve a bottle of Blue Apron wine with this symbol: Fruity & Savory.
blueapron.com/wine

Wellness at Blue Apron

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WW™ APPROVED



SmartPoints® value per serving



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CARB CONSCIOUS

1 Prepare & start the pork

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Line a sheet pan with foil.
- Pat the **pork** dry with paper towels. Season on all sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Transfer to one side of the sheet pan.
- Roast 15 minutes. Leaving the oven on, remove from the oven.



2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Halve and peel the **onion**. Small dice one half. Cut the remaining half into 1-inch-wide wedges.
- Combine the **onion wedges** and **peppers** in a bowl; drizzle with $\frac{1}{2}$ **teaspoon of olive oil**. Season with salt and pepper. Toss to coat.
- Drain and rinse the **beans**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Peel and roughly chop **2 cloves of garlic**.



3 Roast the vegetables & pork

- Carefully transfer the **prepared onion and peppers** to the other side of the sheet pan of **partially roasted pork**. Arrange in an even layer.
- Roast 12 to 14 minutes, or until the vegetables are tender when pierced with a fork and the pork is browned and cooked through.*
- Remove from the oven. Carefully transfer the **roasted pork** to a cutting board; let rest at least 5 minutes.
- Evenly top the **roasted vegetables** with **half the vinegar**; carefully stir to coat.



4 Caramelize the onion

- Meanwhile, in a small pot, heat the **butter** on medium-high until melted.
- Add the **diced onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Add **half the date syrup** and $\frac{1}{2}$ **cup of water** (carefully, as the liquid may splatter). Cook, stirring occasionally, 9 to 11 minutes, or until thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Cook the beans & serve your dish

- Meanwhile, in a medium pan (nonstick, if you have one), heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **chopped garlic** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **drained beans**. Cook, stirring occasionally, 3 to 4 minutes, or until heated through.
- Add the **remaining date syrup, remaining vinegar** (carefully, as the liquid may splatter), and $\frac{1}{4}$ **cup of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the liquid has cooked off.
- Turn off the heat. Transfer to the pot of **caramelized onion**; stir to combine. Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the **rested pork**; thinly slice crosswise against the grain.
- Serve the **finished beans and onion** topped with the **sliced pork** and **roasted vegetables**. Garnish with the **sliced green tops of the scallions**. Enjoy!



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

NUTRITION PER SERVING (AS PREPARED)**

Calories: 620, Total Carbohydrates: 52g, Dietary Fiber: 13g, Added Sugars: 5g, Total Fat: 24g, Saturated Fat: 11g, Protein: 53g, Sodium: 1470mg.

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

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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