

# Autumn Pork Roast & Vegetables

with Apple-Sage Pan Sauce

4 SERVINGS

⌚ 50-60 MINS

 **Blue Apron**  
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## Ingredients



1 Pork Roast



1 Purple Top Turnip



1 bunch Sage



4 Tbsps Butter



1 Delicata Squash



1 Red Onion



1 ½ Tbsps Maple Syrup



1 Tbsp Sherry Vinegar



1 Apple



1 ¼ lbs Golden Potatoes



2 Tbsps Dijon Mustard



1 tsp Quatre Épices<sup>1</sup>



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

<sup>1</sup>. White Pepper, Nutmeg, Ginger & Cloves



## 1 Prepare & sear the pork

- Preheat the oven to 450°F.
- Line two sheet pans with foil.
- Pat the **pork** dry with paper towels; season with salt and pepper on all sides.
- In a medium pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the seasoned pork. Cook, turning occasionally, 4 to 6 minutes, or until browned on all sides.
- Leaving any browned bits (or fond) in the pan, transfer to one side of one sheet pan.



## 2 Prepare & season the vegetables

- Meanwhile, wash and dry the fresh produce.
- Cut off and discard the ends of the **squash**. Halve lengthwise; using a spoon, scoop out and discard the pulp and seeds, then cut the squash crosswise into 1/2-inch pieces.
- Halve and peel the **onion**; cut into 1/2-inch-wide wedges, separating the layers.
- Cut off and discard the ends of the **turnip**, then peel and medium dice.
- Medium dice the **potatoes**.
- Combine the **prepared vegetables** in a large bowl. Drizzle with **2 teaspoons of olive oil** and season with salt, pepper, and the **quatre épices**. Toss to coat.
- Transfer 1/3 of the **seasoned vegetables** to the other side of the sheet pan of **seared pork**.
- Transfer the **remaining seasoned vegetables** to the remaining sheet pan. Arrange in an even layer.



## 3 Roast the pork & vegetables

- Roast the **seared pork** and **seasoned vegetables** 35 to 37 minutes, or until the vegetables are browned and tender when pierced with a fork and the pork is cooked through.\*
- Remove from the oven.
- Carefully transfer the roasted pork to a cutting board and let rest at least 5 minutes.



## 4 Prepare the remaining ingredients

- Meanwhile, core and medium dice the **apple**.
- Pick the **sage** leaves off the stems; thinly slice the leaves.
- In a bowl, combine the **maple syrup** and **mustard**. Season with salt and pepper.



## 5 Make the pan sauce

- Once the pork and vegetables have roasted about 30 minutes, in the pan of reserved fond, heat the **butter** on medium-high until melted.
- Add the **diced apple**; season with salt and pepper. Cook, stirring frequently, 6 to 8 minutes, or until softened.
- Add the **vinegar** (carefully, as the liquid may splatter), **sliced sage leaves**, and **2 tablespoons of water**. Cook, stirring frequently, 30 seconds to 1 minute, or until combined.
- Turn off the heat. 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**; slice crosswise against the grain.
- Serve the **sliced pork** with the **roasted vegetables**. Top the pork with the **pan sauce**. Drizzle the vegetables with the **maple mustard**. Enjoy!



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

### NUTRITION PER SERVING (AS PREPARED)\*\*

Calories: 600, Total Carbohydrates: 50g, Dietary Fiber: 7g, Added Sugars: 5g, Total Fat: 26g, Saturated Fat: 10g, Protein: 44g, Sodium: 1150mg.

\*\*For information about our wellness labels visit us at [blueapron.com/wellness](https://blueapron.com/wellness). 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](https://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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