

Edouardo Jordan's Thanksgiving Pork Roast & Sides

serves 6 to 8

WHY WE LOVE THIS DISH

For four weeks, Blue Apron is delighted to partner with Edouardo Jordan, Seattle-based chef and restaurant owner, whose mission is to nourish the community with Southern-focused dishes and education through culinary history. We're kicking it off with a spin on your classic Thanksgiving meal, pairing rich pork roast with sides of pimento cheese mashed potatoes, tart cranberry relish, and a savory sage gravy.



PREMIUM

6-8 SERVINGS

⌚ 45-55 MINS




BLUE APRON
x
Chef
**Edouardo
Jordan**

Ingredients

-  2 Pork Roasts
-  2 ½ lbs Golden Potatoes
-  4 oz Sweet Peppers
-  3 cloves Garlic
-  ¾ lb Cranberries
-  1 bunch Sage

-  2 oz White Cheddar Cheese
-  4 Tbsps Butter
-  ¾ cup Chicken Bone Broth
-  1 oz Sweet Piquante Peppers
-  ¼ cup Chicken Demi-Glaze
-  ¼ cup Sugar

-  ¼ cup Cream
-  ¼ cup Rice Flour
-  1 Shallot
-  1 Tbsp Southern Spice Blend¹



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

1. Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper

1 Prepare & roast the pork

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Line a sheet pan with foil.
- Pat the **pork** dry with paper towels; season on all sides with salt, pepper, and the **spice blend**. Transfer to the sheet pan.
- Roast 36 to 38 minutes, or until browned and cooked through.* Transfer to a cutting board and let rest at least 5 minutes.



2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Peel and roughly chop **3 cloves of garlic**.
- Grate the **cheese** on the large side of a box grater.
- Roughly chop the **piquante peppers**.
- Peel and finely chop the **shallot**.
- Cut off and discard the stems of the **sweet peppers**; remove the cores, then small dice.
- Pick the **sage** leaves off the stems; finely chop the leaves.



3 Cook & mash the potatoes

- Add the **diced potatoes** and **chopped garlic** to the pot of boiling water. Cook 20 to 22 minutes, or until tender when pierced with a fork.
- Turn off the heat. Drain thoroughly and return to the pot.
- Add the **cream, grated cheese, chopped piquante peppers, and half the butter**; season with salt and pepper. Using a fork (or potato masher), mash to your desired consistency.
- Taste, then season with salt and pepper if desired.



4 Make the cranberry relish

- Meanwhile, in a medium pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped shallot** and **diced sweet peppers**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **cranberries, sugar, and $\frac{3}{4}$ cup of water**; stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to medium-high. Cook, stirring occasionally and mashing the cranberries with the back of a spoon, 7 to 8 minutes, or until the cranberries have broken down and the mixture is thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Make the gravy

- In a small pot, heat the **remaining butter** on medium-high until melted.
- Add **1 tablespoon of the flour** (you will have extra). Cook, whisking constantly, 2 to 3 minutes, or until lightly browned and thoroughly combined.
- Add the **broth** (carefully, as the liquid may splatter) and **demi-glaze**. Cook, whisking frequently, 2 to 4 minutes, or until thickened.
- Add the **chopped sage leaves** and stir to combine.
- 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**; thinly slice crosswise against the grain.
- Serve the **sliced pork** with the **mashed potatoes, cranberry relish, and gravy** on the side. Enjoy!



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

NUTRITION PER 1/8 SERVING (AS PREPARED)**

Calories: 530, Total Carbohydrates: 43g, Dietary Fiber: 5g, Added Sugars: 8g, Total Fat: 19g, Saturated Fat: 9g, Protein: 46g, Sodium: 1140mg.

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

Blue Apron, LLC
New York, NY 10005

 **Blue Apron**
blueapron.com