

Sheet Pan BBQ Pork

with Roasted Vegetables & Maple-Mustard Sauce

2 SERVINGS


50-60 MINS

 **Blue Apron**
blueapron.com



Ingredients


 1 Pork Roast


 ¾ lb Golden Potatoes

 1 Shallot


 6 oz Carrots

 1 bunch Rosemary

 1 ½ Tbsps Maple Syrup

 3 oz Radishes

 1 Tbsp Creamy Mustard Sauce

 1 Tbsp Barbecue Spice Blend¹



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



11 11 7

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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1. Smoked Paprika, Sweet Paprika, Ground Fennel Seeds, Ground Coriander, Garlic Powder & Light Brown Sugar

1 Prepare the vegetables

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Peel and large dice the **shallot**.
- Peel the **carrots**; halve crosswise, then halve lengthwise.
- Halve the **radishes** lengthwise.
- Medium dice the **potatoes**.
- Combine the **prepared vegetables** in a large bowl.



2 Season the vegetables

- Line a sheet pan with foil.
- To the bowl of **prepared vegetables**, add the **whole rosemary sprigs**. Drizzle with **2 teaspoons of olive oil** and season with salt and pepper; toss to coat.
- Reserving the bowl, transfer the seasoned vegetables to one side of the sheet pan and arrange in an even layer.



3 Roast the pork & vegetables

- Pat the **pork** dry with paper towels.
- Transfer to the reserved bowl. Drizzle with **2 teaspoons of olive oil** and season with salt, pepper, and enough of the **spice blend** to coat (you may have extra); turn to coat.
- Transfer to the other side of the sheet pan of **seasoned vegetables**.
- Roast 33 to 35 minutes, or until the vegetables are tender when pierced with a fork and the pork is cooked through.*
- Remove from the oven.
- Carefully discard the **rosemary sprigs**.
- Transfer the **roasted pork** to a plate and let rest at least 5 minutes.



4 Make the sauce

- Meanwhile, in a bowl, combine the **maple syrup** and **creamy mustard sauce**. Taste, then season with salt and pepper if desired.



5 Slice the pork & serve your dish

- Reserving any juices on the plate, transfer the **rested pork** to a cutting board. Find the lines of muscle (or grain) on the pork; thinly slice crosswise against the grain.
- Transfer any reserved juices to the bowl of **sauce**; stir to combine.
- Serve the **sliced pork** with the **roasted vegetables**. Top with the **finished sauce**. Enjoy!



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

NUTRITION PER SERVING (AS PREPARED)**

Calories: 600, Total Carbohydrates: 56g, Dietary Fiber: 9g, Added Sugars: 11g, Total Fat: 23g, Saturated Fat: 4g, Protein: 44g, Sodium: 760mg.

**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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