

# Roasted Pork & Cheesy Mashed Potato

*with Cabbage & Apple*

**TIME:** 35-45 minutes

**SERVINGS:** 2

In this dish, roasted pork and quick-braised cabbage, classic cool-weather companions, get a sweet twist from apple, grated and added to the pan along with the cabbage. For another hearty complement, we're mashing russet potato with delightfully squeaky cheese curds while it's still hot, which helps the cheese melt. It all comes together with a drizzle of creamy mustard sauce.



## MATCH YOUR BLUE APRON WINE



Crisp & Minerally

Serve a bottle with this symbol for a great pairing.



## Ingredients



1  
PORK ROAST



1  
APPLE



½ lb  
RED CABBAGE



1  
RUSSET POTATO

## KNICK KNACKS:



2 oz  
CHEDDAR CHEESE  
CURDS



2 Tbsps  
APPLE CIDER  
VINEGAR



2 Tbsps  
CREAMY MUSTARD  
SAUCE



2 Tbsps  
CRÈME FRAÎCHE



1  
SHALLOT







## 1 Sear & roast the pork:

- ☐ Remove the **pork** from the refrigerator to bring to room temperature.
- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Heat a small pot of salted water to boiling on high.
- ☐ Line a sheet pan with aluminum 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 and cook, turning occasionally, 6 to 8 minutes, or until browned. Turn off the heat.
- ☐ Leaving any browned bits (or fond) in the pan on the stove, transfer the seared pork to the sheet pan.
- ☐ Roast 14 to 16 minutes, or until the pork is cooked through. (An instant-read thermometer should register 145°F.)
- ☐ Transfer to a cutting board and let rest for at least 5 minutes.



## 2 Prepare the ingredients:

- ☐ While the pork sears, wash and dry the fresh produce.
- ☐ Medium dice the potato.
- ☐ Cut out and discard the cabbage core; thinly slice the leaves.
- ☐ Grate the apple on the large side of a box grater.
- ☐ Peel and thinly slice the shallot.



## 3 Cook & mash the potato:

- ☐ While the pork roasts, add the **potato** to the pot of boiling water. Cook 14 to 16 minutes, or until tender when pierced with a fork.
- ☐ Turn off the heat. Drain thoroughly and return to the pot. Add the **crème fraîche** and **cheese curds**.
- ☐ Using a fork, mash to your desired consistency. Season with salt and pepper to taste. Set aside in a warm place.

## 4 Cook the cabbage & apple:

- ☐ While the potato cooks, add the **cabbage**, **apple**, **shallot**, **vinegar**, and **½ cup of water** to the pan of reserved fond; season with salt and pepper. Cook on medium-high, stirring occasionally, 1 to 2 minutes, or until slightly softened.
- ☐ Cover and reduce the heat to medium. Cook, stirring occasionally, 8 to 10 minutes, or until the cabbage has softened and most of the liquid has cooked off. Turn off the heat; season with salt and pepper to taste.



## 5 Slice the pork & plate your dish:

- ☐ Find the lines of muscle (or grain) on the **rested pork**; thinly slice crosswise against the grain.
- ☐ Divide the sliced pork, **cooked cabbage and apple**, and **mashed potato** between 2 dishes. Serve with the **creamy mustard sauce** on the side. Enjoy!