

Sheet Pan Italian Pork

with Roasted Vegetables & Spicy Lemon Dressing

2 SERVINGS

⌚ 40-50 MINS


 **Blue Apron**
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Ingredients


 1 Pork Roast


 1 clove Garlic


 ¼ tsp Crushed Red Pepper Flakes

 1 Tbsp Italian Seasoning¹

 1 Red Onion

 ¾ lb Fingerling Potatoes

 ¼ cup Grated Parmesan or Romano Cheese

 ½ lb Brussels Sprouts

 1 Lemon

 1 Tbsp Honey



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



12 12 8

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. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram

1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the **potatoes** lengthwise.
- Cut off and discard the stem ends of the **brussels sprouts**; halve lengthwise.
- Halve and peel the **onion**; cut into 1/2-inch-wide wedges, separating the layers.
- Quarter and deseed the **lemon**.



2 Season the vegetables

- Transfer the **halved potatoes**, **halved brussels sprouts**, and **onion wedges** to a sheet pan.
- Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer around the edges of the sheet pan.



3 Roast the pork & vegetables

- Pat the **pork** dry with paper towels.
- Transfer to a bowl. Drizzle with **olive oil** and season with salt, pepper, and **all but a pinch of the Italian seasoning**; turn to thoroughly coat.
- Transfer to the center of the sheet pan of **seasoned vegetables**.



Step 3 continued:

- Roast 25 to 27 minutes, or until the vegetables are tender when pierced with a fork and the pork is cooked through.*
- Remove from the oven.
- Transfer the **roasted pork** to a cutting board and let rest at least 5 minutes.
- Evenly top the **roasted vegetables** with the **juice of 2 lemon wedges**.

4 Make the dressing

- Meanwhile, peel 1 clove of **garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, whisk together the **honey** (kneading the packet before opening), **garlic paste**, the **juice of the remaining lemon wedges**, **remaining Italian seasoning**, 1 tablespoon of **olive oil**, and as much of the **red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper.



5 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 **finished vegetables**. Drizzle the pork with the **dressing**. Garnish the vegetables with the **cheese**. Enjoy!



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

NUTRITION PER SERVING (AS PREPARED)**

Calories: 590, Total Carbohydrates: 58g, Dietary Fiber: 10g, Added Sugars: 9g, Total Fat: 20g, Saturated Fat: 5g, Protein: 49g, Sodium: 850mg.

**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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