

Seared Pork & Korma-Mashed Sweet Potatoes

with Roasted Red Cabbage

4 SERVINGS | 30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients



4 Boneless, Center-Cut Pork Chops



2 Scallions



½ cup Tzatziki¹



1 ½ lbs Sweet Potatoes



1 Lime



½ cup Coconut Cashew Korma Sauce



1 lb Red Cabbage



2 oz Salted Butter



1 Tbsp Weeknight Hero Spice Blend²



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

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

1. cucumber-yogurt sauce 2. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **sweet potatoes**.
- Cut out and discard the core of the **cabbage**; medium dice the leaves.
- Cut the white bottoms of the **scallions** into 1-inch pieces. Thinly slice the hollow green tops.
- Quarter the **lime**.



2 Cook & mash the sweet potatoes

- Add the **diced sweet potatoes** to the pot of boiling water and cook 17 to 19 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add the **korma sauce** and **butter**. Using a fork or potato masher, mash to your desired consistency. Taste, then season with salt and pepper if desired.



3 Roast the cabbage

- Meanwhile, place the **diced cabbage** and **prepared white bottoms of the scallions** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven; evenly top with **the juice of 2 lime wedges**. Stir to coat. Taste, then season with salt and pepper if desired.



4 Cook the pork

- Meanwhile, pat the **pork** dry with paper towels; season on both sides with salt, pepper, and the **spice blend**.
- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the seasoned pork. Cook 4 to 6 minutes per side for medium (the center may still be slightly pink), or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board and let rest at least 5 minutes.



5 Slice the pork & serve your dish

- Slice the **rested pork** crosswise.
- Serve the **sliced pork** with the **roasted cabbage** and **mashed sweet potatoes**. Top the pork with the **tzatziki**. Garnish with the **sliced green tops of the scallions**. Serve the **remaining lime wedges** on the side. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 145°F for pork.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

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

[f](#) [t](#) [i](#) [@](#) Share your photos with #blueapron

