

Ingredients









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



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"Alexa, find Blue Apron recipes."

Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot 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.

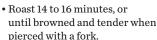
2 Cook & mash the sweet potatoes

- 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.



• 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.



- 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.

