

# Sheet Pan Italian Pork Roast

with Fingerling Potatoes, Brussels Sprouts & Hot Honey Dressing

2 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**  
blueapron.com



## Ingredients



1 Pork Roast



1 clove Garlic



1 Tbsp Honey



¼ tsp Crushed Red Pepper Flakes



1 Red Onion



¾ lb Fingerling Potatoes



¼ cup Grated Parmesan Cheese



½ lb Brussels Sprouts



1 Lemon



1 Tbsp Italian Seasoning<sup>1</sup>



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://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

Learn more at [blueapron.com/pages/wellness](https://blueapron.com/pages/wellness)

## 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 for medium (the center may still be slightly pink), or until the pork is cooked to your desired degree of doneness\* and the vegetables are tender when pierced with a fork. 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.