

# Mexican Pork Roast

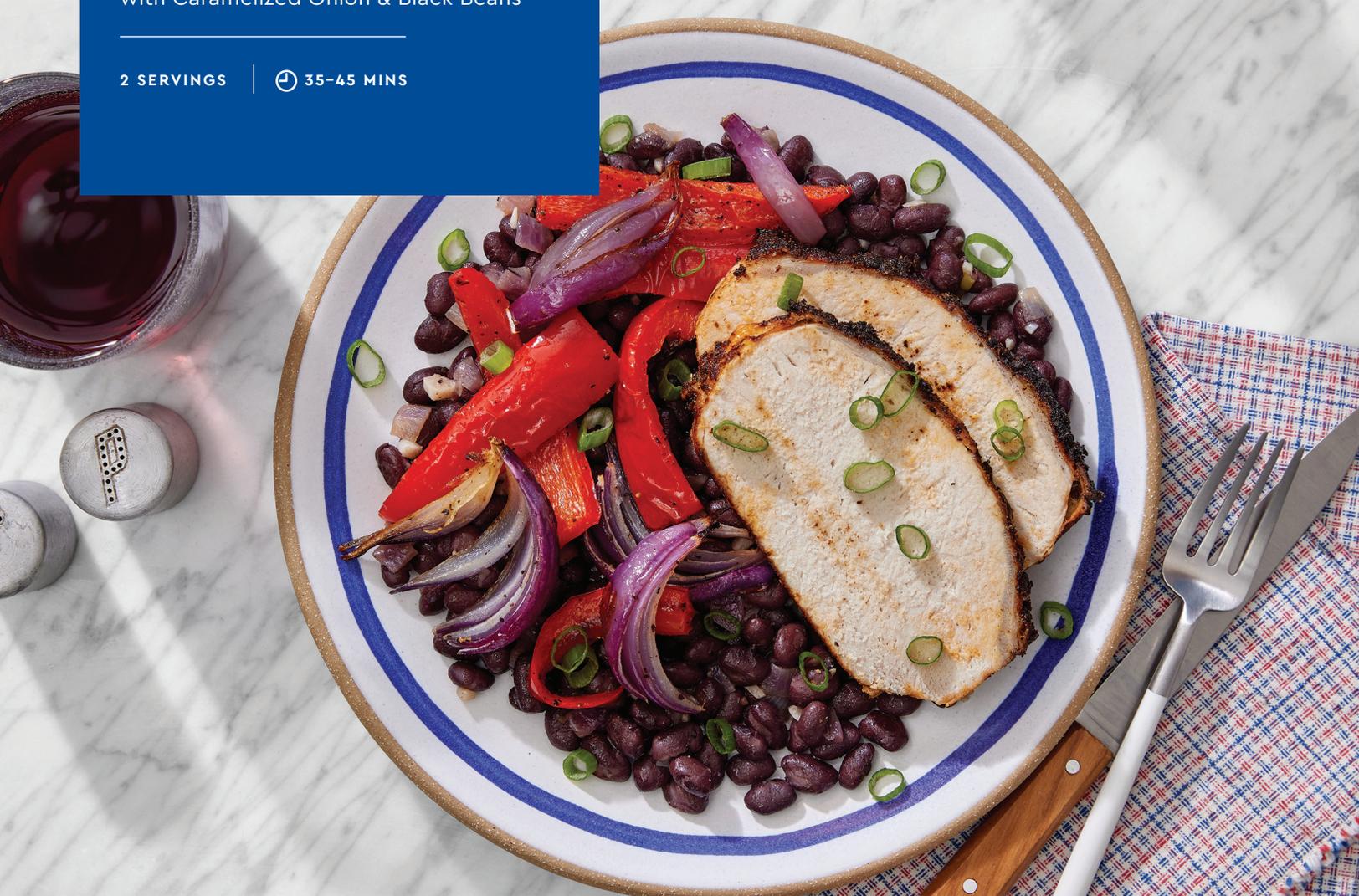
with Caramelized Onion & Black Beans

2 SERVINGS

🕒 35-45 MINS



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## Ingredients

 1 Pork Roast

 2 cloves Garlic

 1 oz Butter

 1 Tbsp Mexican Spice Blend<sup>1</sup>

 1 15.5-oz can Black Beans

 1 Red Onion

 1 Tbsp Apple Cider Vinegar

 2 Scallions

 1 Red, Yellow, or Orange Bell Pepper

 1 Tbsp Honey



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



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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. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano

**Hey, Chef!** Try these WW pro-tips: Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. **Counting SmartPoints?** Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

## 1 Prepare & start the pork

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven, then preheat to 450°F.
- Line a sheet pan with foil.
- Pat the **pork** dry with paper towels. Season on all sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- Place on one side of the sheet pan. Drizzle with **olive oil**.
- Roast 15 minutes. Leaving the oven on, remove from the oven.



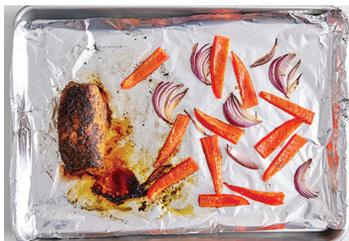
## 2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Halve and peel the **onion**. Small dice one half. Cut the remaining half into 1-inch-wide wedges.
- Cut off and discard the stem of the **pepper**. Quarter lengthwise; remove the ribs and seeds, then cut crosswise into 1-inch strips. Place in a bowl; add the **onion wedges**.
- Drain and rinse the **beans**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Peel and roughly chop **2 cloves of garlic**.



## 3 Roast the vegetables & finish the pork

- Add **2 teaspoons of olive oil** to the bowl of **prepared pepper and onion**; season with salt and pepper. Toss to coat.
- Carefully transfer to the other side of the sheet pan of **partially roasted pork**. Arrange in an even layer.
- Roast 12 to 14 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. Carefully transfer the **roasted pork** to a cutting board; let rest at least 5 minutes.
- Evenly top the **roasted vegetables** with **half the vinegar**. Stir to coat.



## 4 Caramelize the onion

- Meanwhile, in a medium pot, heat the **butter** on medium-high until melted.
- Add the **diced onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Add **half the honey** (kneading the packet before opening) and **½ cup of water** (carefully, as the liquid may splatter). Cook, stirring occasionally, 9 to 11 minutes, or until thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



## 5 Cook the beans & serve your dish

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **chopped garlic and sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **drained beans**. Cook, stirring occasionally, 3 to 4 minutes, or until heated through.
- Add the **remaining honey, remaining vinegar** (carefully, as the liquid may splatter), and **¼ cup of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the liquid has cooked off.
- Turn off the heat. Transfer to the pot of **caramelized onion**; stir to combine. Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the **rested pork**; thinly slice crosswise against the grain.
- Serve the **cooked beans and onion** topped with the **sliced pork and roasted vegetables**. Garnish with the **sliced green tops of the scallions**. Enjoy!



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

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: [blog.blueapron.com/foodsafety](https://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.

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