

Sheet Pan Italian Pork Roast

with Fingerling Potatoes, Sugar Snap Peas & Hot Honey Dressing

2 SERVINGS

40-50 MINS



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Ingredients



1 Pork Roast



4 oz Sugar Snap Peas



¾ lb Fingerling Potatoes



1 Red Onion



1 clove Garlic



1 Lemon



¼ cup Grated Parmesan Cheese



2 tps Honey



¼ tsp Crushed Red Pepper Flakes



1 Tbsp Italian Seasoning¹



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



SmartPoints® value per serving (as packaged)



6 44216 08835 5 track SmartPoints.

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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

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 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.
- 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** and **onion wedges** to the 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**.
- 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.



4 Prepare the peas & make the dressing

- Meanwhile, pull off and discard the tough string that runs the length of each **snap pea** pod.
- Place in a bowl; drizzle with **2 teaspoons of olive oil** and season with salt and pepper. Toss to coat.
- 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), **remaining Italian seasoning**, the **juice of 2 lemon wedges**, **1 tablespoon of olive oil**, as much of the **garlic paste as you'd like**, and as much of the **crushed red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper.



5 Roast the peas & finish the vegetables

- While the pork rests, transfer the **prepared peas** to the center of the sheet pan of **roasted potatoes and onion**. Arrange in an even layer.
- Roast 2 to 3 minutes, or until lightly browned and softened.
- Remove from the oven. Evenly top the **roasted vegetables** with the **juice of the remaining lemon wedges**.



6 Slice the pork & serve your dish

- Transfer the **rested pork** to a cutting board. Find the lines of muscle (or grain) on the pork; thinly slice crosswise against the grain.
- Serve the **sliced pork** with the **roasted vegetables**. Drizzle the pork with the **dressing**. Garnish the vegetables with the **cheese**. 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.
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