

Sheet Pan Pork & Sour Cherry Sauce

with Potatoes & Green Beans

2 OR 4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
blueapron.com



Ingredients



1 12-oz Pork Roast or 24-oz for 4 servings



2 cloves Garlic



2 Tbsps Mayonnaise or ¼ cup for 4 servings



6 oz Green Beans or ¾ lb for 4 servings



1 bunch Thyme



1 Tbsp Dijonaise



¾ lb Golden Potatoes or 1 ½ lbs for 4 servings



¼ cup Grated Parmesan Cheese



2 Tbsps Sour Cherry Spread

In order to maintain the WW SmartPoints®, omit the use of mayonnaise.



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



14 14 10

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.

If you customized this recipe, your SmartPoints may differ from what's above.

To learn more about WW and SmartPoints visit www.ww.com. The WW logo, SmartPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

Learn more at blueapron.com/pages/wellness

Hey, Chef! If you chose to increase the serving size for this recipe, look for specialized directions in italics in the steps below.

WW member? Try these WW pro-tips: 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 SmartPoints value per teaspoon) to coat your pan before heating.

1 Roast the potatoes & pork

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Large dice the **potatoes**.
- Place the **diced potatoes** on a sheet pan; add the **whole thyme sprigs** and **2 tablespoons of olive oil**. Season with salt and pepper; toss to coat. Arrange in an even layer on one side of the sheet pan.
- Pat the **pork** dry with paper towels and season with salt and pepper on all sides. Transfer to the other side of the sheet pan of **seasoned potatoes**.
- Transfer **half the sour cherry spread** to a bowl and set aside. Evenly spread or brush the **remaining sour cherry spread** onto the seasoned pork.
- Roast 17 minutes. Leaving the oven on, remove from the oven.



For easier cleanup, line your sheet pan with foil or parchment paper.

2 Prepare the remaining ingredients & make the sauce

- Meanwhile, peel **2 cloves of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Cut off and discard any stem ends from the **green beans**.
- In a bowl, combine the **green beans** and **garlic paste**; drizzle with **olive oil** and season with salt and pepper. Toss to combine.
- To the bowl of **reserved sour cherry spread**, add the **dijonnaise** and **mayonnaise** (omit the mayonnaise to maintain SmartPoints value); stir to combine. Taste, then season with salt and pepper if desired.



3 Roast the green beans & serve your dish

- Carefully transfer the **seasoned green beans** to the sheet pan of **partially roasted pork and potatoes**. Arrange in an even layer around the pork.
- Return to the oven and roast 10 to 12 minutes or *17 to 19 minutes if you're cooking 4 servings 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 and transfer the pork to a cutting board; let rest at least 5 minutes.
- Find the lines of muscle (or grain) on the **rested pork**; thinly slice crosswise against the grain.
- Serve the **sliced pork** with the **roasted vegetables** (discarding the thyme sprigs). Garnish the vegetables with the **cheese**. Serve the **sauce** 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



090621, 2PRE08/2PRE24