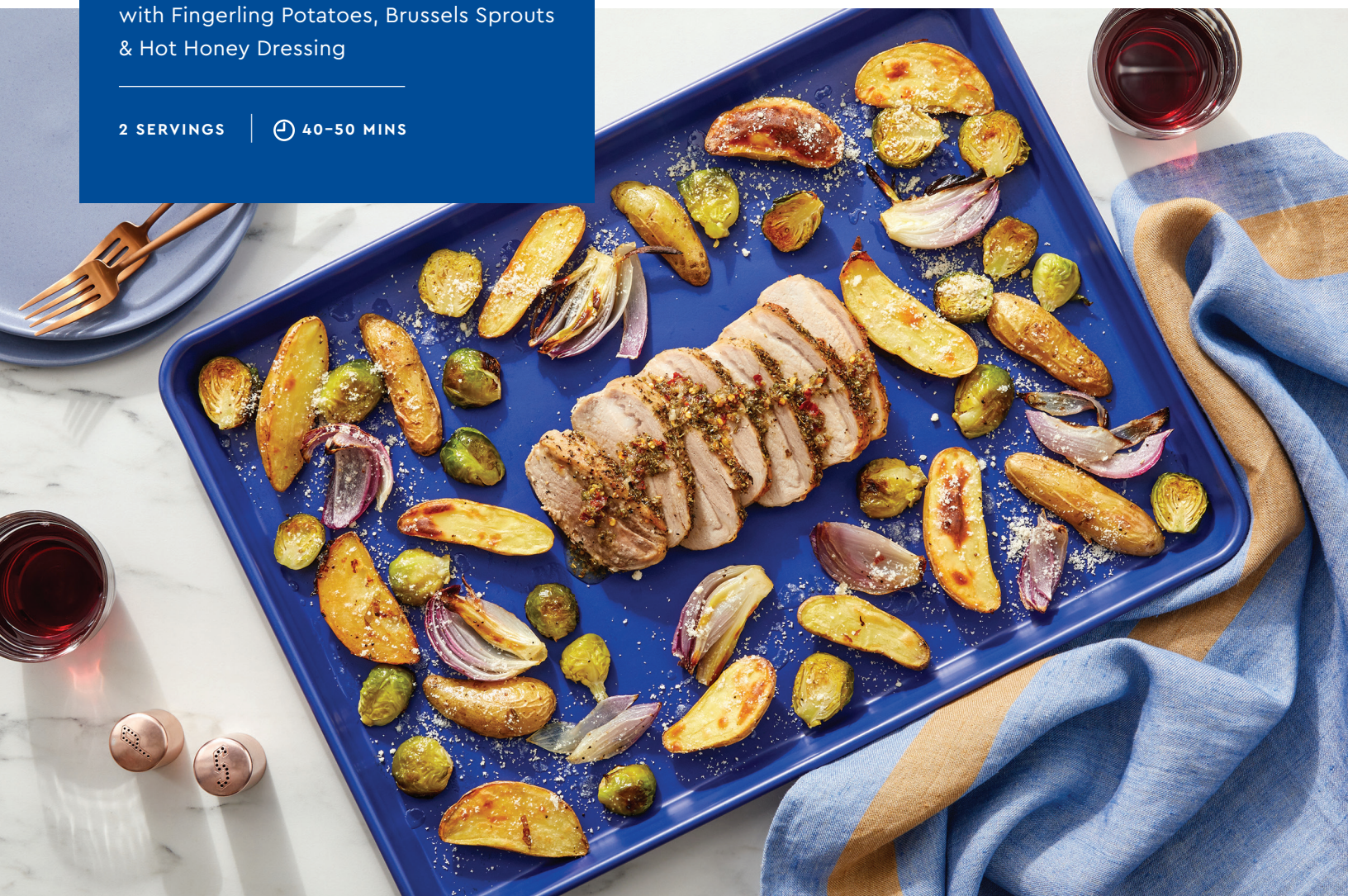


Sheet Pan Italian Pork Roast

with Fingerling Potatoes, Brussels Sprouts & Hot Honey Dressing

2 SERVINGS | 40-50 MINS

 **Blue Apron**
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Ingredients



1 Pork Roast



1 clove Garlic



¼ cup Grated
Parmesan Cheese



1 Tbsp Italian
Seasoning¹



1 Red Onion



¾ lb Fingerling
Potatoes



1 Tbsp Honey



½ lb Brussels
Sprouts



1 Lemon



¼ tsp Crushed Red
Pepper Flakes



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SmartPoints® value per serving
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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

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

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**.



This recipe was designed for easier cleanup—no extra prep bowls needed!

2 Season the vegetables

- Transfer the **halved potatoes**, **halved brussels sprouts**, and **onion wedges** to the a 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), the **juice of the remaining lemon wedges**, **remaining Italian seasoning**, **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 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!



*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

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