

Sheet Pan Romesco Pork Roast

with Brussels Sprouts &
Fingerling Potatoes

4 SERVINGS | 50-60 MINS



 **Blue Apron**
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Ingredients

-  1 Pork Roast
-  1 clove Garlic
-  ¼ cup Grated Parmesan Cheese
-  ¼ cup Mayonnaise

-  1 Red Onion
-  ½ lb Brussels Sprouts
-  6 Tbsps Romesco Sauce¹
-  1 Tbsp Spanish Spice Blend²

-  1 ¼ lbs Fingerling Potatoes
-  1 ½ Tbsps Golden Raisins
-  1 tsp Preserved Lemon Purée
-  1 Tbsp Weeknight Hero Spice Blend³



Serve with Blue Apron wine that has this symbol
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1. contains almonds 2. Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon
3. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Preheat the oven 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-inch-wide wedges.



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

2 Roast the pork & potatoes

- Place the **halved potatoes** on a sheet pan. Drizzle with **olive oil** and season with salt, pepper, and enough of the **weeknight hero spice blend** to coat (you may have extra). Toss to coat and arrange in an even layer, cut side down, around the edges of the sheet pan.
- Pat the **pork** dry with paper towels. Season on all sides with salt, pepper, and enough of the **Spanish spice blend** to coat (you may have extra). Transfer to the center of the sheet pan of **seasoned potatoes**.
- Roast, flipping the potatoes halfway through, 40 to 45 minutes for medium (the center may still be slightly pink), or until the pork is cooked to your desired degree of doneness* and the potatoes 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.



3 Roast the vegetables

- Once the pork and potatoes have roasted about 20 minutes, place the **halved brussels sprouts** and **onion wedges** on a separate sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 21 to 24 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



4 Finish the vegetables

- Meanwhile, peel 1 clove of **garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a large bowl, combine the **lemon purée**, **raisins**, 1 **tablespoon of olive oil**, and **as much of the garlic paste as you'd like**.
- Add the **roasted vegetables**; toss to coat. Taste, then season with salt and pepper if desired.



5 Finish & serve your dish

- In a bowl, combine the **romesco sauce** and **mayonnaise**.
- Find the lines of muscle (or grain) on the **rested pork**. Slice crosswise against the grain.
- Serve the **sliced pork** with the **finished vegetables** and **roasted potatoes**. Garnish the vegetables and potatoes with the **cheese**. Serve the **romesco mayo** 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.

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