

Sheet Pan Balsamic Pork Roast

with Brussels Sprouts & Fingerling Potatoes

4 SERVINGS

55-65 MINS

 **Blue Apron**
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Ingredients

 1 Pork Roast

 1 oz Sweetie Drop Peppers


 ¼ cup Balsamic Vinegar


 1 Tbsp Weeknight Hero Spice Blend¹


 ½ lb Brussels Sprouts

 ¼ cup Grated Parmesan Cheese

 ¼ cup Mayonnaise

 1 ¼ lbs Fingerling Potatoes

 ⅓ cup Soy Glaze

 1 Tbsp Light Brown Sugar



Serve with Blue Apron wine that has this symbol
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¹. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the glaze

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut off and discard the stem ends of the **brussels sprouts**; halve lengthwise.
- Halve the **potatoes** lengthwise.
- In a bowl, combine the **sugar, vinegar, and soy glaze**.
- Transfer **2 tablespoons of the glaze** to a separate bowl; set the **remaining glaze** aside.



2 Season the vegetables

- Place the **halved brussels sprouts** and **halved potatoes** on a sheet pan.
- Drizzle with **2 tablespoons of olive oil** and season with salt, pepper, and the **spice blend**; toss to coat. Arrange in an even layer around the edges of the sheet pan, cut side down.



For easier cleanup, line your sheet pan with foil.

3 Roast the pork & vegetables

- Meanwhile, pat the **pork** dry with paper towels; season with salt and pepper on all sides.
- Evenly spread or brush **1 tablespoon of the glaze** onto the pork.
- Transfer to the center of the sheet pan of **seasoned vegetables**.
- Roast the **seasoned pork and vegetables** 36 to 38 minutes, or until the vegetables are lightly browned and the pork is mostly cooked through.
- Leaving the oven on, remove from the oven. Evenly spread or brush the **remaining tablespoon of the glaze** onto the pork.
- Return to the oven and roast 2 to 3 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.



4 Finish & serve your dish

- Meanwhile, add the **mayonnaise** to the bowl of **remaining glaze**; stir to combine.
- Find the lines of muscle (or grain) on the **rested pork**; thinly slice crosswise against the grain.
- Serve the **sliced pork** with **roasted vegetables** and **creamy glaze** on the side. Garnish the vegetables with the **cheese** and **peppers**. 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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