

Gochujang Pork Roast

with Sesame Potatoes, Carrots & Radishes

2 SERVINGS

45-55 MINS

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Ingredients

 1 Pork Roast

 ¾ lb Potatoes

 2 Tbsps Soy Glaze

 1 tsp Black & White Sesame Seeds

 6 oz Carrots

 1 bunch Mint

 1 Tbsp Sesame Oil

 3 oz Radishes

 1 Tbsp Gochujang

 1 Tbsp Mirin¹



Serve with Blue Apron wine that has this symbol
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¹. salted cooking wine



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the sauce

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Quarter the **radishes**.
- Peel the **carrots**. Halve lengthwise, then cut crosswise into 2-inch pieces.
- In a bowl, combine the **soy glaze** and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be. Transfer **1 tablespoon of the sauce** to a separate bowl; set aside.
- Pick the **mint** leaves off the stems.



2 Season the vegetables

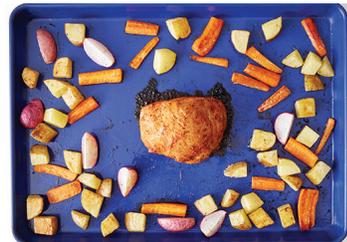
- Transfer the **diced potatoes, quartered radishes, and carrot pieces** to a sheet pan. Drizzle with the **sesame oil** and season with salt and pepper.
- Toss to coat. Arrange in an even layer around the edges of the sheet pan.



For easier cleanup, line your sheet pan with foil.

3 Roast the pork & vegetables

- Pat the **pork** dry with paper towels; place in a bowl. Add the **reserved tablespoon of sauce**; season with salt and pepper. 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 browned and tender when pierced with a fork.
- Remove from the oven and transfer the **roasted pork** to a cutting board; let rest at least 5 minutes.



4 Finish & serve your dish

- To the sheet pan of **roasted vegetables**, carefully add the **mirin** and **sesame seeds**. Stir to coat. Taste, then season with salt and pepper if desired.
- 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**. Top the pork with the **remaining sauce**. Garnish with the **mint leaves** (tearing just before adding). Enjoy!



*The USDA recommends a minimum safe cooking temperature of 145°F for pork.

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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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