

Sheet Pan Pork Roast & Potatoes

with Apple-Dijon Compote

4 SERVINGS

⌚ 45-55 MINS

 Blue Apron

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Ingredients



1 Pork Roast



1 ½ Tbsps Dried Tart Cherries



¼ cup Grated Parmesan Cheese



¼ cup Mayonnaise



1 Tbsp Weeknight Hero Spice Blend¹



1 ¼ lbs Fingerling Potatoes



1 Apple



1 oz Salted Butter



1 ½ tsps Calabrian Chile Paste



1 Tbsp Italian Seasoning²



1 lb Broccoli



1 Lemon



1 Tbsp Whole Grain Dijon Mustard



1 Tbsp Apple Cider Vinegar



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

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1 Prepare the ingredients & make the Calabrian mayo

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Halve the **lemon** crosswise; squeeze the juice into a bowl, straining out the seeds.
- Core and medium dice the **apple**.
- Cut off and discard the bottom ½ inch of the **broccoli** stem; cut the broccoli into small florets.



- In a bowl, combine the **mayonnaise** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.

2 Roast the pork & potatoes

- Place the **potatoes** on a sheet pan. Drizzle with **olive oil** and season with salt, pepper, and **half the spice blend**. Toss to coat and arrange in an even layer on one side of the sheet pan.
- Pat the **pork** dry with paper towels. Place in a bowl; drizzle with **olive oil** and season with salt, pepper, and the **Italian seasoning**; turn to coat.
- Transfer to the other side of the sheet pan of **seasoned potatoes**.
- Roast 36 to 38 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.
- Carefully transfer the **roasted pork** to a cutting board. Let rest at least 5 minutes.



For easier cleanup, line your sheet pans with foil.

3 Prepare the foil packet

- Meanwhile, place a medium piece of foil on a work surface.
- Place the **diced apple, butter, vinegar, and cherries** on one side of the foil. Season with salt and pepper.
- Fold the foil in half over the apple mixture. Fold the three open edges inwards to completely seal the packet.



4 Roast the broccoli & foil packet

- Once the pork and potatoes have roasted about 15 minutes, place the **broccoli florets** on a separate sheet pan. Drizzle with **olive oil** and season with salt, pepper, and the **remaining spice blend**. Toss to coat and arrange in an even layer on one side of the sheet pan.
- Transfer the **prepared foil packet** to the other side of the sheet pan.
- Roast 18 to 20 minutes, or until the broccoli is browned and the apple is tender when pierced with a fork.
- Remove from the oven and carefully open the foil packet.
- When cool enough to handle, transfer the **roasted apple compote** to a bowl; add the **mustard** and stir to coat. Taste, then season with salt and pepper if desired.



5 Finish & serve your dish

- Transfer the **roasted broccoli** to the sheet pan of **roasted potatoes**. Evenly top with the **lemon juice** and **cheese**; toss to combine. Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the **roasted pork**; thinly slice crosswise against the grain.
- Serve the **sliced pork** with the **finished vegetables**. Top the pork with the **apple-dijon compote**. Serve the **Calabrian 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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