

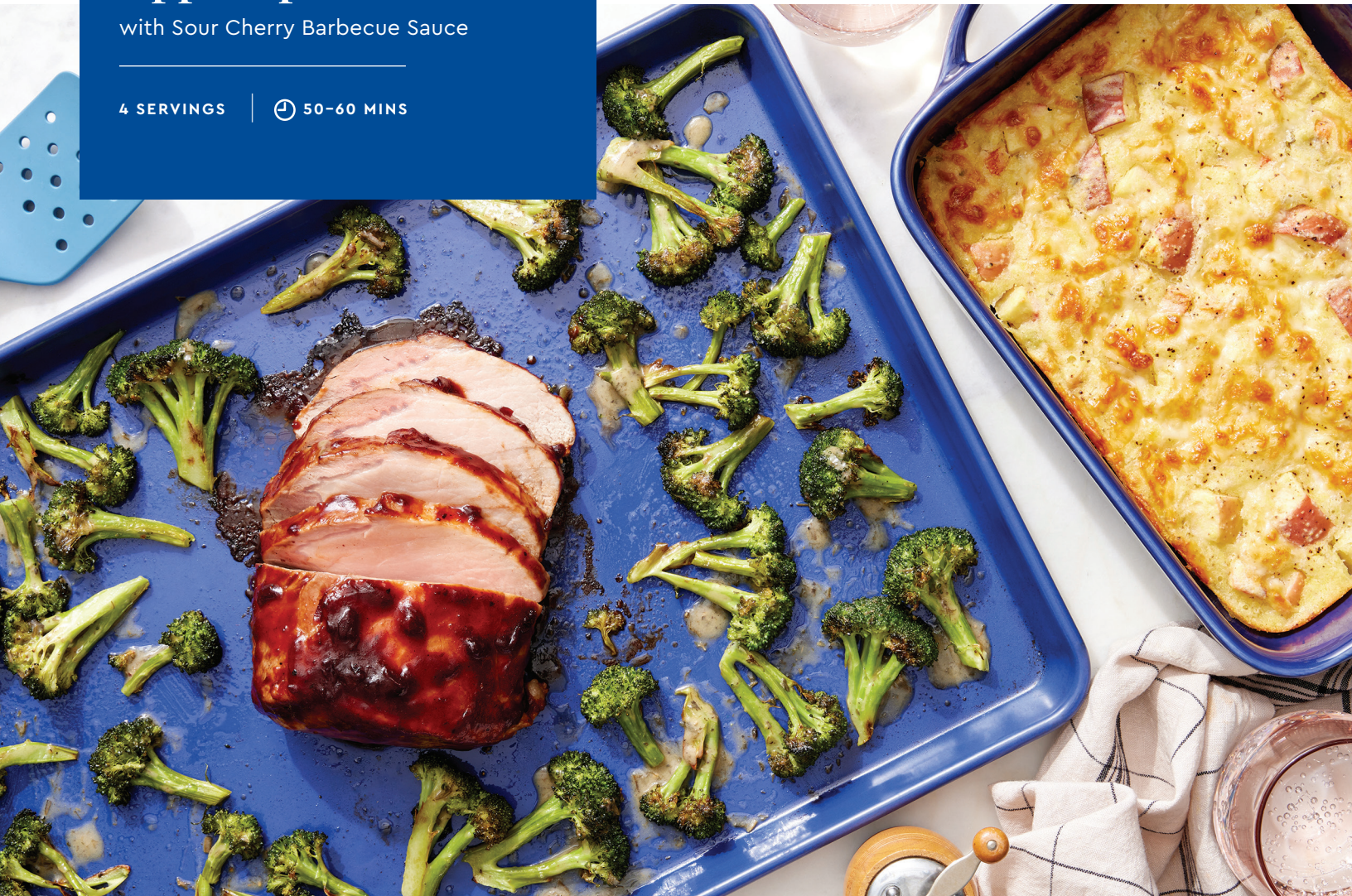
Pork Roast & Apple Spoon Bread

with Sour Cherry Barbecue Sauce

4 SERVINGS

⌚ 50-60 MINS

 **Blue Apron**
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Ingredients


 1 Pork Roast


 1 lb Broccoli

 1/3 cup Mirepoix

 1/4 cup Barbecue Sauce

 1 cup Cornbread Mix

 4 oz Shredded Monterey Jack Cheese

 1 oz Garlic & Herb Spreadable Butter

 1 Apple

 1/2 cup Sour Cream

 2 Tbsps Sour Cherry Spread



Serve with Blue Apron wine that has this symbol
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"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the glaze

- Remove the **spreadable butter** from the refrigerator to soften.
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut off and discard the bottom ½ inch of the **broccoli** stem; cut the broccoli into large florets. Place in a large bowl; drizzle with **olive oil** and season with salt and pepper.
- Core and medium dice the **apple**.
- In a bowl, combine the **sour cherry spread** and **barbecue sauce**.



2 Roast the pork & broccoli

- Pat the **pork** dry with paper towels. Drizzle with **olive oil** and season with salt and pepper on all sides.
- Transfer to the center of a sheet pan.
- Roast 20 minutes. Leaving the oven on, remove from the oven.
- Carefully top the **partially roasted pork** with the **glaze**.
- Reserving the bowl, add the **seasoned broccoli** around the outer edges of the sheet pan.



For easier cleanup, line your sheet pan with foil.

Step 2 continued:

- Return to the oven and roast 16 to 18 minutes for medium (the center may still be slightly pink), or until the pork is cooked to your desired degree of doneness* and the broccoli is tender when pierced with a fork.
- Transfer the **roasted pork** to a cutting board and let rest at least 5 minutes.
- Carefully transfer the **roasted broccoli** to the reserved bowl; add the **softened butter**. Toss to coat.

3 Assemble & bake the spoon bread

- Meanwhile, in a large bowl, combine the **cornbread mix**, **mirepoix**, **diced apple**, **sour cream**, **half the cheese**, and ½ **cup of water**. Mix until just combined.
- Transfer to a 11-inch by 6-inch (or 8-inch square) baking dish and spread into an even layer. Top with the **remaining cheese**.
- Bake 17 to 19 minutes, or until the filling is just set (a toothpick inserted into the center should come out with a few moist crumbs).
- Remove from the oven and let stand at least 2 minutes before serving.



4 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** and **finished broccoli** with the **baked spoon bread** 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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