

Sheet Pan Pork Roast

with Roasted Vegetables & Fig-Dijon Sauce


2 SERVINGS | 35-45 MINS

 **Blue Apron**
blueapron.com



Ingredients

 1 Pork Roast

 3/4 lb Carrots


 2 tps Honey

 1 Tbsp Weeknight Hero Spice Blend¹


 1/2 lb Sweet Potato

 1 Shallot

 1 Tbsp Fig Spread

 1/2 lb Broccoli

 1 Tbsp Dijon Mustard

 2 Tbsps Balsamic Vinegar



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



7-10 PersonalPoints[™]
range per serving

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Scan this barcode in your WW app to track PersonalPoints. Wine is not included in PersonalPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating.

To learn more about the (NEW!) WW PersonalPoints[™] program, visit www.ww.com. The WW logo, PersonalPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

¹. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

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COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the vegetables

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the **sweet potato** lengthwise, then cut crosswise into 1/4-inch pieces.
- Cut off and discard the bottom 1/2 inch of the **broccoli** stem; cut the broccoli into small florets.
- Peel the **carrots**; halve lengthwise, then cut crosswise into 2-inch pieces.
- Place the **sweet potato pieces**, **broccoli florets**, and **carrot pieces** in a large bowl. Drizzle with **olive oil**; season with salt, pepper, and the **spice blend**. Toss to coat.
- Reserving the bowl, transfer to a sheet pan and arrange in an even layer around the edges.



For easier cleanup, line your sheet pan with foil.

2 Season the pork

- Pat the **pork** dry with paper towels.
- Transfer to the reserved bowl. Drizzle with **olive oil** and season with salt and pepper on all sides; turn to coat.
- Transfer to the center of the sheet pan of **seasoned vegetables**.



3 Roast the pork & vegetables

- Roast the **seasoned pork and vegetables** 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 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 Marinate the shallot & make the sauce

- Meanwhile, peel and finely chop the **shallot**. Place in a large bowl; add the **vinegar** and a drizzle of **olive oil**. Season with salt and pepper.
- Set aside to marinate, stirring occasionally, at least 10 minutes.
- In a separate bowl, whisk together the **fig spread**, **mustard**, and **honey** (kneading the packet before opening).



5 Finish & serve your dish

- While the pork rests, to the bowl of **marinated shallot**, carefully add the **roasted vegetables**; stir to combine. 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 **sauce**. 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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