

# Sheet Pan Pork & Sour Cherry Sauce

with Potatoes & Green Beans

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
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## Ingredients



1 Pork Roast



6 oz Green Beans



¾ lb Potatoes



2 cloves Garlic



1 bunch Thyme



¼ cup Grated  
Parmesan Cheese



2 Tbsps Mayonnaise



1 Tbsp Dijonnaise



2 Tbsps Sour Cherry  
Spread



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14 - 18

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and cooking, and see nutrition info for  
sodium as packaged. Choose nonstick  
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of olive oil (1 PersonalPoint per teaspoon)  
to coat your pan before heating.

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COOK ALONG WITH



"Alexa, find Blue Apron recipes."

## 1 Roast the pork & potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Large dice the **potatoes**.
- Place the **diced potatoes** on a sheet pan; add the **whole thyme sprigs** and a drizzle of **olive oil**. Season with salt and pepper; toss to coat. Arrange in an even layer on one side of the sheet pan.
- Pat the **pork** dry with paper towels and season with salt and pepper on all sides. Transfer to the other side of the sheet pan of **seasoned potatoes**.
- Transfer **half the sour cherry spread** to a bowl and set aside. Evenly spread or brush the **remaining sour cherry spread** onto the seasoned pork.
- Roast 17 minutes. Leaving the oven on, remove from the oven.



For easier cleanup, line your sheet pan with foil.

## 2 Prepare the remaining ingredients & make the sauce

- Meanwhile, peel **2 cloves of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Cut off and discard any stem ends from the **green beans**.
- In a bowl, combine the **green beans** and **garlic paste**; drizzle with **olive oil** and season with salt and pepper. Toss to combine.



## Step 2 continued:

- To the bowl of **reserved sour cherry spread**, add the **dijonnaise** and **mayonnaise**; stir to combine. Taste, then season with salt and pepper if desired.

## 3 Roast the green beans & serve your dish

- Carefully transfer the **seasoned green beans** to the sheet pan of **partially roasted pork and potatoes**. Arrange in an even layer around the pork.
- Return to the oven and roast 10 to 12 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 and transfer the **roasted pork** to a cutting board; let rest at least 5 minutes.
- Find the lines of muscle (or grain) on the rested pork; thinly slice crosswise against the grain.
- Serve the **sliced pork** with the **roasted vegetables** (discarding the thyme sprigs). Garnish the vegetables with the **cheese**. Serve the **sauce** on the side. Enjoy!



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

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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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