

Sour Cherry-Dijon Pork

with Mashed Potatoes & Roasted Carrots

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
blueapron.com




 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients


Customized ingredients

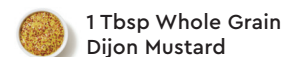


2 Boneless, Center-Cut Pork Chops 

SWAPPED FOR:



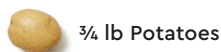
2 Boneless, Skinless Chicken Breasts 



1 Tbsp Whole Grain Dijon Mustard



1 Tbsp Weeknight Hero Spice Blend¹



3/4 lb Potatoes



2 cloves Garlic



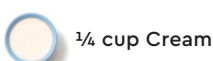
2 Tbsps Sour Cherry Spread



3/4 lb Carrots



1 Lemon



1/4 cup Cream



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

Cook along on the app



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¹ Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel the **carrots**; halve lengthwise, then cut crosswise into 2-inch pieces.
- Large dice the **potatoes**.
- Peel **2 cloves of garlic**; using the flat side of your knife, smash each clove once.
- Quarter and deseed the **lemon**.



2 Roast the carrots

- Line a sheet pan with foil.
- Place the **carrot pieces** on the foil. Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 17 to 19 minutes, or until tender when pierced with a fork.
- Remove from the oven. Evenly top with the **juice of 2 lemon wedges**.



3 Cook & mash the potatoes

- Meanwhile, add the **diced potatoes** and **smashed garlic** to the pot of boiling water. Cook 16 to 18 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add the **cream** and a drizzle of **olive oil**.
- Using a fork or potato masher, mash to your desired consistency. Taste, then season with salt and pepper if desired.



4 Cook the pork

- Meanwhile, pat the **pork** dry with paper towels; season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned pork. Cook 4 to 6 minutes per side for medium (the center may still be slightly pink), or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board and let rest at least 5 minutes.



↺ CUSTOMIZED STEP 4 If you chose Chicken

- Meanwhile, pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.*
- Transfer to a cutting board.

5 Make the sauce & serve your dish

- Meanwhile, in a bowl, combine the **sour cherry spread**, **mustard**, and **1 tablespoon of water**; season with salt and pepper.
- Slice the **rested pork** crosswise.
- Serve the **sliced pork** with the **mashed potatoes** and **roasted carrots**. Top the pork with the **sauce**. Serve the **remaining lemon wedges** on the side. Enjoy!



↺ CUSTOMIZED STEP 5 If you chose Chicken

- Make the sauce and serve your dish as directed using the **cooked chicken** (instead of pork).

*The USDA recommends a minimum safe cooking temperature of 145°F for pork and 165°F for chicken.

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.

Blue Apron, LLC, New York, NY 10005

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