

# **Ingredients**



1 12-oz Pork Roast or 24-oz for 4 servings



3/4 lb Potatoes or1 1/2 lbs for 4 servings



2 Tbsps Soy Glaze or 3 Tbsps for 4 servings



1 tsp Black & White Sesame Seeds



6 oz Carrots or 3/4 lb for 4 servings



1 bunch Mint



1 Tbsp Sesame Oil or 2 Tbsps for 4 servings



3 oz Radishes



1 Tbsp Gochujang



1 Tbsp Mirin¹ or 2 Tbsps for 4 servings



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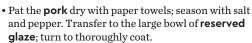
"Alexa, find Blue Apron recipes."

# 1 Prepare the ingredients & make the glaze

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Medium dice the potatoes.
- Quarter the radishes.
- Peel the carrots. Halve lengthwise, then cut crosswise into 2-inch pieces.
- In a bowl, combine the soy glaze and as much of the gochujang as you'd like, depending on how spicy you'd like the dish
- Pick the mint leaves off the stems.

### 2 Roast the pork & potatoes

- Transfer 1 tablespoon of the glaze to a separate, large bowl (setting the remaining glaze aside for serving).
- Transfer the diced potatoes to a sheet pan. Drizzle with half the sesame oil and season with salt and pepper. Toss to coat. Arrange in an even layer around the edges of the sheet pan.





#### Step 2 continued:

- Transfer to the center of the sheet pan.
- Roast 25 to 27 minutes or 36 to 38 minutes if you're cooking 4 servings for medium (the center may still be slightly pink), or until the pork is browned and cooked to your desired degree of doneness\* and the potatoes are browned and 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.

# 3 Roast the vegetables

- Once the pork and potatoes have roasted about 10 minutes, transfer the quartered radishes and carrot pieces to a separate sheet pan.
- Drizzle with the remaining sesame oil and season with salt and pepper. Toss to coat. Arrange in an even layer.



- Roast 17 to 19 minutes or 19 to 21 minutes if you're cooking 4 servings, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.

# 4 Finish & serve your dish

- To the sheet pan of roasted vegetables, carefully add the mirin and sesame seeds. Stir to coat. 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 remaining glaze. Garnish with the mint leaves (tearing just before adding). Enjoy!

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

Food safety handling information: blog.blueapron.com/foodsafety