

# Sheet Pan Spicy Soy-Glazed Pork

with Roasted Vegetables


2 OR 4 SERVINGS


⌚ 45-55 MINS


 **Blue Apron**  
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## Ingredients

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


 ¾ lb Potatoes or 1 ½ lbs for 4 servings


 2 Tbsps Soy Glaze or 3 Tbsps for 4 servings

 1 tsp Black & White Sesame Seeds


 6 oz Carrots or ¾ 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 Mirin<sup>1</sup> or 2 Tbsps for 4 servings



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

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<sup>1</sup>. salted cooking wine



COOK ALONG WITH



"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 to be.
- 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.
- Pat the **pork** dry with paper towels; season with salt and pepper. Transfer to the large bowl of **reserved glaze**; turn to thoroughly coat.



For easier cleanup, line your sheet pans with foil.

## 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.