

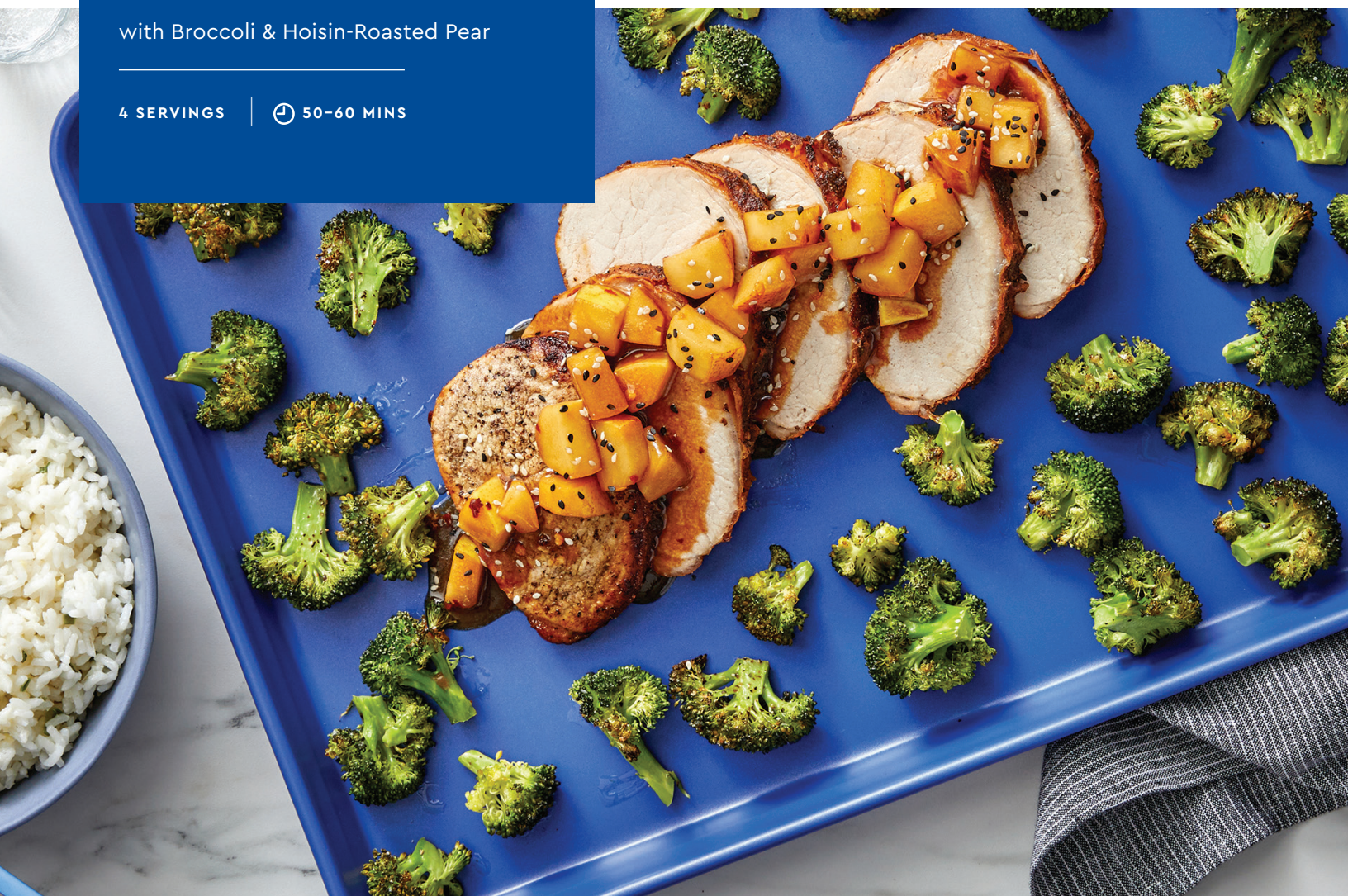
# Quatre Épices Pork Roast

with Broccoli & Hoisin-Roasted Pear

4 SERVINGS

⌚ 50-60 MINS

 **Blue Apron**  
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## Ingredients\*



1 Pork Roast



1 Pear



2 Tbsps Hoisin Sauce



¼ tsp Crushed Red  
Pepper Flakes



1 cup Long Grain  
White Rice



1 oz Salted Butter



1 Tbsp Vegetarian  
Ponzu Sauce



1 tsp Quatre Épices<sup>1</sup>



1 lb Broccoli



1 tsp Black & White  
Sesame Seeds



⅓ cup East Asian-  
Style Sautéed  
Aromatics



Serve with Blue Apron  
wine that has this symbol  
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<sup>1</sup>. White Pepper, Nutmeg, Ginger & Cloves  
\*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.
- Wash and dry the fresh produce.
- Core and medium dice the **pear**.
- Cut off and discard the bottom 1/2 inch of the **broccoli** stem; cut the broccoli into small florets. Place in a large bowl. Drizzle with **olive oil** and season with salt and pepper; toss to coat.



## 2 Start the pork

- Pat the **pork** dry with paper towels. Place in a bowl; drizzle with **olive oil** and season with salt, pepper, and the **quatre épices**; turn to coat.
- Transfer to one side of a sheet pan.
- Roast 23 minutes. Leaving the oven on, remove from the oven.



For easier cleanup, line your sheet pan with foil.

## 3 Assemble the foil packet

- Meanwhile, place a medium piece of foil on a work surface.
- On one side of the foil, place the **diced pear, butter, hoisin sauce, 1 tablespoon of water, and as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper; toss to combine.
- Fold the foil in half over the pear. Fold the three open edges inwards to completely seal the packet.



## 4 Cook the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In medium pot, combine the **rice, a big pinch of salt, and 2 cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Add the **sautéed aromatics** and stir to combine. Taste, then season with salt and pepper if desired. Cover to keep warm.



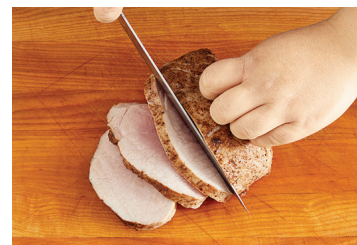
## 5 Roast the pork, pear & broccoli

- Place the **prepared foil packet** on the other side of the sheet pan of **partially roasted pork**.
- Place the **seasoned broccoli florets** around the edges of the sheet pan.
- Return to the oven and roast 14 to 16 minutes 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 broccoli is 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.



## 6 Finish & serve your dish

- Carefully open the foil packet of **roasted pear** and 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.
- Evenly top the **roasted broccoli** with the **ponzu sauce**; carefully stir to coat.
- Serve the **sliced pork** with the **cooked rice** and **finished broccoli**. Top the pork with the **finished pear**. Garnish with the **sesame seeds**. 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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