

Sheet Pan Southern Pork

with Roasted Vegetables & Maple-Mustard Sauce

2 SERVINGS


⌚ 50-60 MINS

 **Blue Apron**
blueapron.com



Ingredients*

 1 Pork Roast


 3 oz Radishes

 2 Tbsps Maple Syrup

 6 oz Carrots

 1 Red Onion

 1 Tbsp Dijonnaise

 ¾ lb Potatoes

 1 bunch Rosemary

 1 Tbsp Southern Spice Blend¹



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

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

¹. Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the vegetables

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Halve, peel, and large dice the **onion**.
- Peel the **carrots**; halve crosswise, then halve lengthwise.
- Halve the **radishes** lengthwise.
- Medium dice the **potatoes**.
- Combine the **prepared vegetables** in a large bowl.



2 Season the vegetables

- To the bowl of **prepared vegetables**, add the **whole rosemary sprigs**. Drizzle with **olive oil** and season with salt and pepper; toss to coat.
- Reserving the bowl, transfer the seasoned vegetables to one side of a sheet pan and arrange in an even layer.



For easier cleanup, line your sheet pan with foil.

3 Roast the pork & vegetables

- Pat the **pork** dry with paper towels.
- Transfer to the reserved bowl. Drizzle with **olive oil** and season with salt, pepper, and enough of the **spice blend** to coat (you may have extra); turn to coat.
- Transfer to the other side of the sheet pan of **seasoned vegetables**.



Step 3 continued:

- Roast 25 to 27 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. Carefully discard the **rosemary sprigs**.
- Transfer the **roasted pork** to a plate and let rest at least 5 minutes.

4 Make the sauce

- Meanwhile, in a bowl, combine the **maple syrup** and **dijonnaise**. Taste, then season with salt and pepper if desired.



5 Slice the pork & serve your dish

- Reserving any juices on the plate, transfer the **roasted pork** to a cutting board.
- Find the lines of muscle (or grain) on the pork; thinly slice crosswise against the grain.
- Transfer any reserved juices to the bowl of **sauce**; stir to combine.
- Serve the **sliced pork** with the **roasted vegetables**. Top with the **finished sauce**. Enjoy!



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

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. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | 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

[f](#) [t](#) [@](#) Share your photos with #blueapron

