

Ingredients*



1 Pork Roast



1 clove Garlic



2 Tbsps Mayonnaise



1 Bell Pepper



1 bunch Thyme



1 Tbsp Dijonnaise



¾ lb Potatoes



½ cup Grated Parmesan Cheese



2 Tbsps Sour Cherry Spread



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1 Roast the pork & potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Large dice the potatoes.
- Place the diced potatoes on a sheet pan; add the whole thyme sprigs and a drizzle of olive oil. Season with salt and pepper; toss to coat. Arrange in an even layer on one side of the sheet pan.

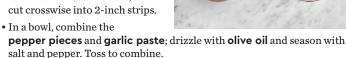


• Pat the pork dry with paper towels and season with salt and pepper on all sides.

- Transfer to the other side of the sheet pan of seasoned
- Transfer half the sour cherry spread to a bowl and set aside. Evenly spread or brush the remaining sour cherry spread onto the seasoned pork.
- Roast 14 minutes. Leaving the oven on, remove from the oven.

2 Prepare the remaining ingredients & make the sauce

- Meanwhile, peel 1 clove of garlic; using a zester or the small side of a box grater, finely grate into a paste.
- · Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then



• To the bowl of reserved sour cherry spread, add the dijonnaise and mayonnaise; stir to combine. Taste, then season with salt and pepper if desired.

Roast the pepper & serve your dish

- Carefully transfer the seasoned pepper pieces to the sheet pan of partially roasted pork and potatoes. Arrange in an even layer around the pork.
- Return to the oven and roast 13 to 15 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 transfer the roasted pork to a cutting board; let rest at least 5 minutes.
- Find the lines of muscle (or grain) on the rested pork; thinly slice crosswise against the grain.
- Serve the sliced pork with the roasted vegetables (discarding the thyme sprigs). Garnish the vegetables with the cheese. Serve the sauce on the side. Enjoy!

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

