

Sheet Pan Pork & Sour Cherry Sauce

with Potatoes & Bell Pepper

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients*


 1 Pork Roast


 1 clove Garlic

 2 Tbsps Mayonnaise


 1 Bell Pepper

 1 bunch Thyme

 1 Tbsp Dijonnaise

 ¾ lb Potatoes

 ¼ cup Grated Parmesan Cheese

 2 Tbsps Sour Cherry Spread



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

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 potatoes**.
- 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.



For easier cleanup, line your sheet pan with foil.

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 cut crosswise into 2-inch strips.
- In a bowl, combine the **pepper pieces** and **garlic paste**; drizzle with **olive oil** and season with salt and pepper. Toss to combine.
- 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.



3 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.

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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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