

Ingredients*



1 Pork Roast



3/4 lb Potatoes



½ lb Red Cabbage



1 Apple



1/4 cup Grated Parmesan Cheese



1 oz Salted Butter



1 Tbsp Apple Cider Vinegar



1 Tbsp Whole Grain Dijon Mustard



2 Tbsps Mayonnaise



1 1/2 tsps Calabrian Chile Paste



1 Tbsp Weeknight Hero Spice Blend¹



1 Tbsp Italian Seasoning²



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

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^{1.} Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley 2. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram

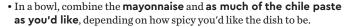
^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

Prepare the ingredients

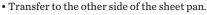
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Halve the **potatoes** lengthwise, cut crosswise into 1/4-inch-thick pieces.
- · Core and medium dice the apple.
- · Cut out and discard the core of the cabbage; medium dice the leaves.





- Place the potato pieces on a sheet pan. Drizzle with olive oil and season with salt, pepper, and half the weeknight hero spice **blend**. Toss to coat and arrange in an even layer on one side of the sheet pan.
- Pat the **pork** dry with paper towels. Place in a bowl; drizzle with olive oil and season with

salt, pepper, and the Italian seasoning; turn to coat.



- 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 potatoes 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.

3 Prepare the foil packet

- Meanwhile, place a medium piece of foil on a work surface.
- Place the diced apple, butter, and vinegar on one side of the foil. Season with salt and pepper.
- Fold the foil in half over the apple mixture. Fold the three open edges inwards to completely seal the packet.



For easier

cleanup, line

your sheet

pans with

foil.

4 Roast the cabbage & the foil packet

- Once the pork and potatoes have roasted about 10 minutes, place the diced cabbage on a separate sheet pan.
- Drizzle with olive oil and season with salt, pepper, and the remaining weeknight hero spice blend. Toss to coat; arrange in an even layer on one side of the sheet pan.



- Transfer the **prepared foil packet** to the other side of the sheet pan.
- Roast 18 to 20 minutes, or until the cabbage is browned and the apple is tender when pierced with a fork.
- · Remove from the oven.
- Evenly top the roasted cabbage with the cheese; carefully stir to combine.
- Carefully open the foil packet.

5 Finish the apple compote

• When cool enough to handle, transfer the roasted apple compote to a bowl; add the mustard and stir to coat. Taste, then season with salt and pepper if desired.



6 Slice the pork & serve your dish

- Find the lines of muscle (or grain) on the rested pork; thinly slice crosswise against the grain.
- Serve the **sliced pork** with the finished cabbage and roasted potatoes. Top the pork with the finished apple compote. Serve the spicy mayo on the side. Enjoy!



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

