

Sheet Pan Pork Roast & Apple Compote

with Potatoes, Cabbage & Spicy Mayo

2 SERVINGS

40-50 MINS

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Ingredients*



1 Pork Roast



3/4 lb Potatoes



1/2 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 tps Calabrian
Chile Paste



1 Tbsp Weeknight
Hero Spice Blend¹



1 Tbsp Italian
Seasoning²



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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."

1 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.
- In a bowl, combine the **mayonnaise** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.



2 Roast the pork & potatoes

- 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.
- Transfer to the other side of the sheet pan.
- 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.



For easier cleanup, line your sheet pans with foil.

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.



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 **roasted 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.

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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.

Blue Apron, LLC, New York, NY 10005

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