

Ingredients*



1 Pork Roast



1/2 lb Sweet Potato



1/2 lb Brussels Sprouts



6 oz Carrots





2 Tbsps Sweet Pickle Relish



1 Tbsp Southern Spice Blend¹



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





Points" value



Scan this barcode in your WW app to 93888 17255 5 track Points™. Wine is 5 track Points™. Wine is

not included in Points™ as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 Points™) instead of olive oil (1 Points™ value per teaspoon) to coat your pan before heating.

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"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 the sweet potato lengthwise, then cut crosswise into 1/4-inch pieces.
- · Cut off and discard the stem ends of the brussels sprouts; halve lengthwise.
- Peel the carrots; halve lengthwise, then cut crosswise into 2-inch pieces.
- Place the sweet potato pieces, halved brussels sprouts, and carrot pieces on a sheet pan. Drizzle with olive oil; season with salt and pepper. Toss to coat. Arrange in an even layer around the edges of the sheet pan.

2 Season the pork

- Pat the **pork** dry with paper towels.
- Transfer to the center of the sheet pan of seasoned vegetables. Drizzle with olive oil. Season with salt, pepper, and enough of the spice blend to coat; turn to coat.



For easier

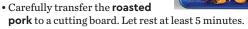
cleanup, line

vour sheet

pan with foil.

3 Roast the pork & vegetables

- Roast the seasoned pork and vegetables 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.



4 Prepare the remaining ingredients

- Meanwhile, thinly slice the scallions, separating the white bottoms and hollow green tops.
- Place the sliced white bottoms of the scallions in a large bowl; add the vinegar and a drizzle of olive oil. Season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes.



• In a separate bowl, combine the mayonnaise, pickle relish, and as much of the hot sauce as you'd like, depending on how spicy you'd like the dish to be.

5 Finish & serve your dish

- While the pork rests, to the bowl of marinated white bottoms of the scallions, carefully add the roasted vegetables; stir to coat. Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the rested pork; thinly slice crosswise against the grain.
- Serve the sliced pork with the finished vegetables. Top the pork with the creamy relish. Garnish with the sliced green tops of the scallions. Enjoy!

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







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