

Sheet Pan Southern Pork

with Roasted Vegetables & Creamy Relish

2 SERVINGS

⌚ 40-50 MINS


 **Blue Apron**
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Ingredients*


 1 Pork Roast

 ½ lb Sweet Potato

 ½ lb Brussels Sprouts


 6 oz Carrots


 2 Scallions

 1 Tbsp Apple Cider Vinegar

 1 Tbsp Hot Sauce

 ¼ cup Mayonnaise

 2 Tbsps Sweet Pickle Relish

 1 Tbsp Southern Spice Blend¹



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



14 Points[®] value per serving



Scan this barcode in your WW app to 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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1. Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper
*Ingredients may be replaced and quantities may vary.



"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.



For easier cleanup, line your sheet pan with foil.

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.



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.
- Carefully transfer the **roasted pork** to a cutting board. Let rest at least 5 minutes.



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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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat.
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