

Sheet Pan Pork & Romesco Mayo

with Lemon-Garlic Vegetables

2 SERVINGS


45-55 MINS


 **Blue Apron**
blueapron.com



Ingredients*


 1 Pork Roast


 ¾ lb Potatoes


 6 oz Asparagus

 1 Red Onion

 1 clove Garlic

 1 ½ Tbsps Golden Raisins

 3 Tbsps Romesco Sauce¹

 1 tsp Preserved Lemon Purée

 2 Tbsps Mayonnaise

 1 Tbsp Spanish Spice Blend²

 1 Tbsp Weeknight Hero Spice Blend³



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



15 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.

To learn more about the (NEW!) WW Points™ program, visit www.ww.com. The WW logo, Points and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

1. contains almonds 2. Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon

3. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

*Ingredients may be replaced and quantities may vary.

Learn more at blueapron.com/pages/wellness

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1-inch-wide wedges.
- Halve and peel the **onion**; cut into 1-inch-wide wedges.
- Snap off and discard the tough, woody stem ends of the **asparagus**; cut crosswise into 2-inch pieces (keeping the pointed tips intact).
- Peel 1 clove of **garlic**; using a zester or the small side of a box grater, finely grate into a paste.



2 Start the pork & potatoes

- Place the **potato wedges** on a sheet pan. Drizzle with **olive oil** and season with salt, pepper, and **half the weeknight hero spice blend**. Arrange in an even layer around the edges of the pan.
- Pat the **pork** dry with paper towels; place in a bowl. Drizzle with **olive oil**; season with salt, pepper, and enough of the **Spanish spice blend** to coat (you may have extra). Turn to coat.
- Transfer to the center of the sheet pan.
- Roast 20 minutes. Leaving the oven on, remove from the oven.



For easier cleanup, line your sheet pan with foil.

3 Add the asparagus & onion

- Meanwhile, in large bowl, combine the **onion wedges** and **asparagus pieces**; drizzle with **olive oil** and season with salt, pepper, and the **remaining weeknight hero spice blend**. Toss to coat.
- Reserving the bowl, carefully transfer to the sheet pan of **partially roasted pork and potatoes**, arranging in an even layer around the edges with the potatoes.
- Return to the oven and roast 10 to 12 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 Dress the vegetables

- Meanwhile, wipe out the reserved bowl.
- Add the **lemon purée**, **raisins**, **1 tablespoon of olive oil**, and **as much of the garlic paste as you'd like**; stir to combine.
- Add the **roasted vegetables**; stir to coat. Taste, then season with salt and pepper if desired.



5 Finish & serve your dish

- In a bowl, combine the **romesco sauce** and **mayonnaise**.
- Find the lines of muscle (or grain) on the **rested pork**. Slice crosswise against the grain.
- Serve the **sliced pork** with the **dressed vegetables**. Top the pork with the **romesco mayo**. Enjoy!



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