

Roast Pork & Smashed Potatoes

with Apple, Walnut & Goat Cheese Salad

Roast pork is the definition of simple perfection. The dish evokes centuries of winter meat-roasting—a tradition particularly beloved in England. Potatoes are the classic side, but instead of mashing ours, we're smashing them. This exposes more of their delicious, creamy interior while keeping their hearty skin, which we're turning irresistibly crispy by browning the potatoes with a little butter. And feel free to drizzle your potatoes with the rich pan sauce, too!



Ingredients

- 1 Pork Roast
- 4 Ounces Arugula
- 1 Apple
- 1 Lemon
- $\frac{3}{4}$ Pound Potatoes
- 1 Large Bunch Chives

Knick Knacks

- 4 Tablespoons Butter
- 3 Tablespoons Pork Demi-Glace
- 2 Tablespoons Walnuts
- $\frac{1}{2}$ Cup Crumbled Goat Cheese
- 1 Tablespoon Pork Roast Spice Blend
(Whole Fennel Seeds, Ground Coriander & Smoked Paprika)

Makes 4 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 35 to 45 min



1



Sear & roast the pork:

Preheat the oven to 450°F. Line a sheet pan with aluminum foil. Pat the **pork** dry with paper towels; season with salt, pepper and the **spice blend** on all sides. In a large pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned pork and cook, turning occasionally, 8 to 10 minutes, or until browned on all sides. Transfer to the prepared sheet pan, leaving any browned bits (or fond) in the pan on the stove. Roast 26 to 28 minutes, or until cooked through. (An instant-read thermometer should register 145°F.) Transfer to a cutting board and let rest for at least 5 minutes.

2



Prepare the ingredients:

While the pork sears, wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Halve the potatoes crosswise. Quarter and deseed the lemon. Cut the chives into ½-inch pieces. Core the apple and cut into matchsticks; toss with the juice of 1 lemon wedge to prevent browning.

3



Cook & smash the potatoes:

While the pork roasts, add the **potatoes** to the pot of boiling water. Cook 18 to 20 minutes, or until just tender when pierced with a fork. Drain thoroughly and place on a sturdy work surface, cut sides down. When cool enough to handle, carefully smash each cooked potato once with the flat side of your knife.

4



Make the pan sauce:

While the potatoes cook, to the pan of reserved fond, add the **demi-glaze**, the juice of 1 lemon wedge and ¼ cup of water; season with salt and pepper. Cook on medium, scraping up any fond, 1 to 2 minutes, or until slightly reduced in volume. Add **half the butter**; cook, stirring frequently, 1 to 2 minutes, or until well combined. Season with salt and pepper to taste. Transfer to a serving dish; set aside in a warm place. Rinse and dry the pan.

5



Brown the smashed potatoes:

While the pork continues to roast, in the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **smashed potatoes** in a single layer; cook 3 to 4 minutes on the first side, or until browned. Flip; add the **remaining butter**. Cook, occasionally swirling the pan and spooning the butter over the potatoes, 2 to 3 minutes, or until browned and crispy. Season with salt and pepper to taste. Transfer to a serving dish; garnish with **half the chives**.

6



Make the salad & serve your dish:

Just before serving, in a large bowl, combine the **arugula**, **apple**, **walnuts**, **cheese** and the juice of the remaining lemon wedges. Drizzle with olive oil and toss to coat; season with salt and pepper to taste. Transfer to a serving dish. Find the lines of muscle (or grain) of the **rested pork**; thinly slice against the grain. Transfer to a serving dish. Garnish the sliced pork and **salad** with the **remaining chives**. Serve with the **pan sauce** on the side. Enjoy!