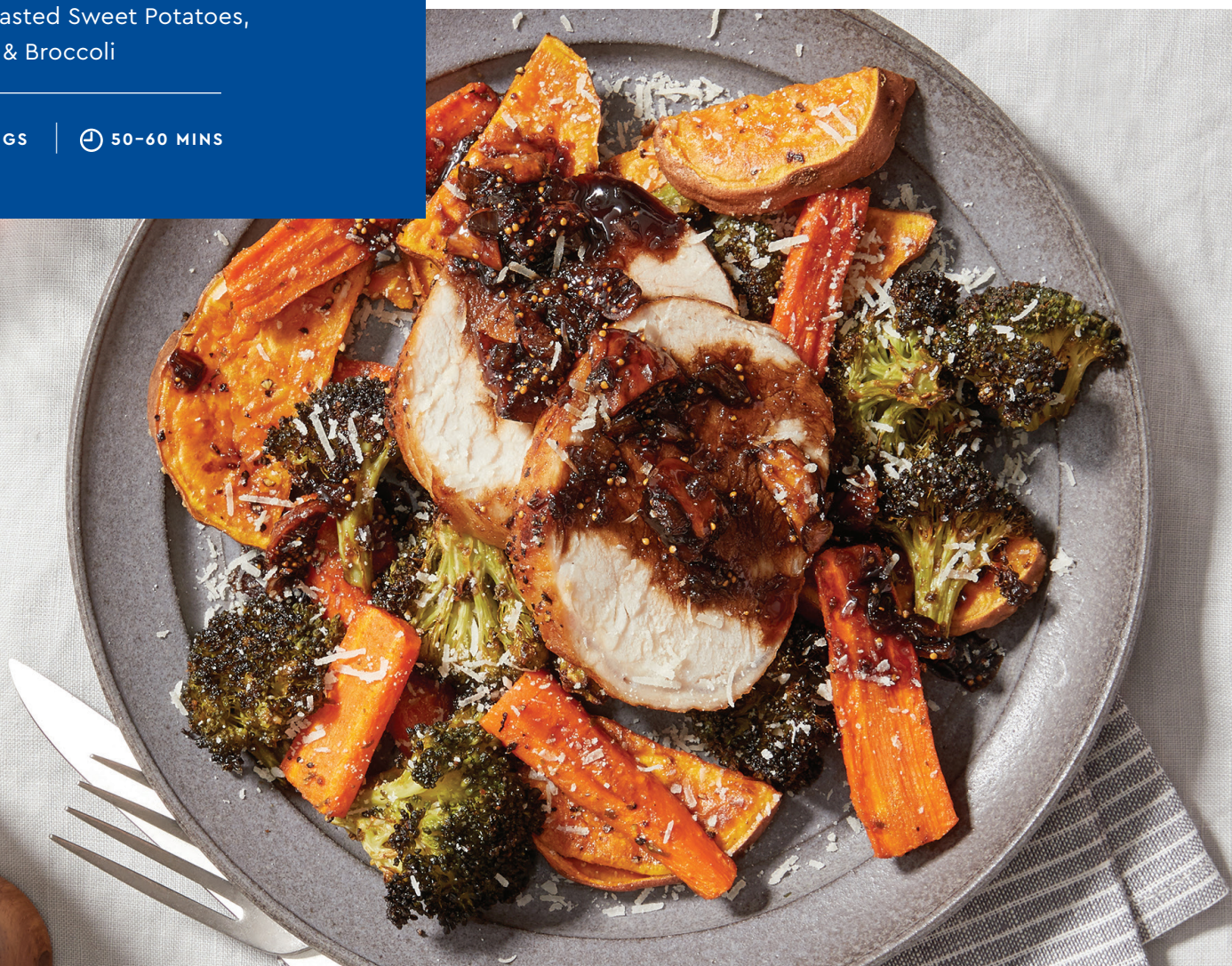


Pork Roast & Balsamic-Fig Sauce

with Roasted Sweet Potatoes,
Carrots & Broccoli

4 SERVINGS | 50-60 MINS

 **Blue Apron**
blueapron.com



Ingredients

 1 Pork Roast

 1 lb Sweet Potatoes

 0.7 oz Grana Padano Cheese

 2 Tbsps Balsamic Vinegar

 1 lb Broccoli

 1 Shallot

 1 oz Salted Butter

 1 Tbsp Honey

 3/4 lb Carrots

 2 Dried Turkish Figs

 2 Tbsps Soy Sauce

 1 Tbsp Weeknight Hero Spice Blend¹



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



10 - 12 PersonalPoints[™] range per serving

Now your Points value is personalized to YOU! It could be between 10-12 Points. Scan the barcode to see yours!



Scan this barcode in your WW app to track PersonalPoints. Wine is not included in PersonalPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating.

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

¹. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

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COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Sear the pork

- Remove the **honey** from the refrigerator to bring to room temperature.
- Preheat the oven to 450°F.
- Pat the **pork** dry with paper towels. Season with salt and pepper on all sides.
- In a medium pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned pork. Cook, turning occasionally, 4 to 6 minutes, or until browned on all sides.
- Leaving any browned bits (or fond) in the pan, transfer the **seared pork** to the center of a sheet pan.



2 Roast the pork & sweet potatoes

- Meanwhile, wash and dry the fresh produce.
- Halve the **sweet potatoes** lengthwise, then cut crosswise into 1/4-inch pieces. Place in a large bowl. Drizzle with **olive oil**; season with salt and pepper. Toss to coat.
- Reserving the bowl, transfer to the sheet pan of **seared pork**; arrange in an even layer around the edges.
- Roast 34 to 36 minutes for medium (the center may still be slightly pink), or until the pork is browned and cooked to your desired degree of doneness* and the sweet potatoes are tender when pierced with a fork.
- Remove from the oven and carefully transfer the **roasted pork** to a cutting board; let rest at least 5 minutes.



3 Prepare & roast the vegetables

- Meanwhile, cut off and discard the bottom 1/2 inch of the **broccoli** stem; cut the broccoli into small florets.
- Peel the **carrots**; halve lengthwise, then cut crosswise into 2-inch pieces.
- Place the **prepared broccoli and carrots** in the reserved bowl. Drizzle with **olive oil** and season with salt, pepper, and the **spice blend**; toss to coat.



Step 3 continued:

- Transfer to a separate sheet pan and arrange in an even layer.
- Roast 25 to 27 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.

4 Prepare the remaining ingredients & start the sauce

- Meanwhile, peel and finely chop the **shallot**.
- Roughly chop the **figs**.
- Grate the **cheese** on the small side of a box grater.
- In a bowl, whisk together the **vinegar, soy sauce, honey** (kneading the packet before opening), and 1/4 cup of **warm water**.



5 Finish the sauce & serve your dish

- While the pork rests, in the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped shallot**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened.
- Add the **chopped figs** and **sauce** (carefully, as the liquid may splatter). Cook, stirring occasionally, 4 to 5 minutes, or until the liquid is slightly thickened.
- Turn off the heat; stir in the **butter** until melted and combined. 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** over the **roasted vegetables** and **roasted sweet potatoes**. Top the pork with the **finished sauce**. Garnish with the **grated cheese**. Enjoy!



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

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

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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