

Bacon-Wrapped Pork Roast

with Mashed Sweet Potatoes and DIY Plum Mostarda

Family Feast

60 Minutes















Parsley and Thyme

Apricot Spread

Spring Mix





Shallot





Red Wine Vinegar





Cream Sauce Spice



Almonds, sliced





Chicken Broth

Concentrate

Start here

- Before starting, preheat the oven to
- Wash and dry all produce.

Measurements, 1 tbsp (2 tbsp) oil within steps 4 person Ingredient

Bust out

Baking sheet, vegetable peeler, colander, medium non-stick pan, measuring spoons, potato masher, aluminum foil, medium pot, large bowl, measuring cups, whisk, large pot, large non-stick pan, paper towels, medium bowl

Inaredients

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	2 Person	4 Person
Bacon-Wrapped Pork Roast	500 g	1000 g
Sweet Potato	510 g	1020 g
Plum	2	4
Parsley and Thyme	14 g	21 g
Shallot	50 g	100 g
Apricot Spread	2 tbsp	4 tbsp
Red Wine Vinegar	2 tbsp	4 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Spring Mix	113 g	227 g
Almonds, sliced	28 g	56 g
Goat Cheese	56 g	113 g
Chicken Broth Concentrate	1	2
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1 ¼ tsp	2 ½ tsp
Oil*		

Salt and Pepper*

- * Pantry items
- ** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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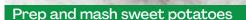
- Pat **pork** dry with paper towels. Season with pepper.
- Heat a large non-stick pan over medium-high heat. When hot, add **pork** to the dry pan. Sear, turning occasionally, until **bacon** is brown on all sides, 5-6 min.
- · Transfer to an unlined baking sheet, then pour any bacon fat from the pan over pork.
- · Roast in the middle of the oven until cooked through, 24-28 min.**
- When pork is done, transfer to a clean cutting board. Loosely cover with foil and set aside to rest, 10-15 min.
- Reserve any pork drippings on the baking sheet for pan sauce.



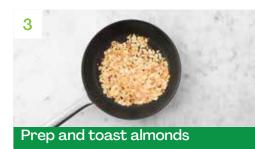
Make plum mostarda

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- Add plums, apricot spread, mustard, half the thyme, $\frac{1}{2}$ cup ($\frac{1}{2}$ cup) water, 1 tbsp (2 tbsp) vinegar and 1 tsp (2 tsp) sugar to a medium pot. Season with salt and pepper.
- · Bring to a boil over high heat. Once boiling, reduce heat to medium. Cook, stirring often, until plums soften and most of the water is absorbed, 5-6 min. Mash slightly with a fork or potato masher.
- Remove from heat, then transfer plum mostarda to a medium bowl. Set aside to cool slightly, 15 min.



- Meanwhile, peel, then cut potatoes into 1-inch pieces.
- Add sweet potatoes, 1 tsp salt and enough water to cover (by approx. 1-2 inches) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- · Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return sweet potatoes to the same pot, off heat.
- Mash 1 tbsp (2 tbsp) butter into sweet potatoes until smooth. Season with salt and



- Cut four sections off plums, avoiding pit. Cut each section into ½-inch pieces.
- Peel, then cut **shallot** into ¼-inch pieces.
- · Roughly chop parsley.
- Strip half the thyme leaves from stems (use all for 4 ppl), then finely chop.
- Heat a medium non-stick pan over medium heat.
- When hot, add **almonds** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (TIP: Keep your eye on almonds so they don't burn!)
- Transfer to a plate.



- Reheat the same pan (from step 1) over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then shallots. Cook, stirring occasionally, until tender, 2-3 min.
- Sprinkle Cream Sauce Spice Blend and remaining thyme over shallots. Stir to combine, 30 sec.
- Whisk in 1 cup (1 ½ cups) water and broth concentrate. Bring to a gentle boil.
- Cook, stirring occasionally, until sauce thickens slightly, 3-5 min.



Finish and serve

- Add remaining vinegar, 1/4 tsp (1/2 tsp) sugar and 1 tbsp (2 tbsp) oil to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **almonds** and **spring mix**, then toss to combine.
- Thinly slice pork. Stir any pork resting juices into the pan with sauce.
- Divide pork, mashed sweet potatoes and salad between plates.
- Spoon pan sauce over pork and sweet potatoes, if desired.
- Crumble goat cheese over salad.
- Sprinkle parsley over top.
- Serve mostarda alongside pork.

Dinner Solved!