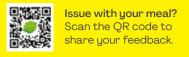


# Bacon-Wrapped Pork Roast

with Cheesy Mashed Potatoes and Garlicky Veggies

Family Feast

45 Minutes







Sugar Snap Peas





Mushrooms

**Russet Potato** 





Chives

Cheddar Cheese,





Sour Cream

Garlic, cloves





Cream Cheese

**BBQ Sauce** 



Fig Spread



## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

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

#### **Bust out**

Baking sheet, vegetable peeler, colander, measuring spoons, potato masher, parchment paper, 2 small bowls, large pot, large non-stick pan, 8x8-inch baking dish, paper towels

## Ingredients

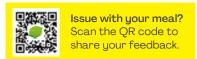
ingi calcines		
	2 Person	4 Person
Bacon-Wrapped Pork Roast	500 g	1000 g
Sugar Snap Peas	227 g	454 g
Mushrooms	227 g	454 g
Russet Potato	460 g	920 g
Cheddar Cheese, shredded	½ cup	1 cup
Chives	7 g	14 g
Sour Cream	6 tbsp	12 tbsp
Garlic, cloves	2	4
Cream Cheese	1	2
BBQ Sauce	4 tbsp	8 tbsp
Fig Spread	2 tbsp	4 tbsp
Milk*	2 tbsp	4 tbsp
Unsalted Butter*	4 tbsp	8 tbsp
Salt and Pepper*		

- \* Pantry items
- \*\* Cook to a minimum internal temperature of 74°C/165°F.

## **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.





#### Prep and cook potatoes

- Peel, then cut **potatoes** into 1-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) 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 **potatoes** to the same pot, off heat.



### Cook pork

- Meanwhile, add fig spread and BBQ sauce to a small bowl. Stir to combine.
- Set aside **half the fig-BBQ sauce** in another small bowl. (NOTE: We'll use it in step 6!)
- Pat pork dry with paper towels.
- Add **pork** to a parchment-lined baking sheet.
- Spoon half the fig-BBQ sauce over pork.
- Roast pork in the middle of the oven, until golden-brown and cooked through,
   30-35 min.\*\*



#### Prep veggies

- Meanwhile, thinly slice chives.
- Trim peas, then halve.
- Quarter mushrooms.
- Peel, then mince or grate garlic.



#### Cook veggies

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then swirl the pan until melted.
- Add mushrooms. Cook, stirring occasionally, until mushrooms begin to soften, 2-3 min. Season with salt and pepper.
- Add **peas** and **garlic** to the same pan. Cook, stirring occasionally, until **peas** are tender-crisp, 2-3 min. Season with **salt** and **pepper**.
- Remove from heat, then cover to keep warm.



#### Finish potatoes

- Roughly mash **cream cheese**, **2 tbsp** (4 tbsp) **butter** and **2 tbsp** (4 tbsp) **milk** into **potatoes** until mashed. Season with **salt** and **pepper**, to taste.
- Transfer to an 8x8-inch baking dish. (NOTE: Use a 9x13-inch baking dish for 4 ppl).
- Top with cheddar cheese.
- Bake in the **top** of the oven until **cheese** melts, 6-7 min.



#### Finish and serve

- Rest **pork** on a clean surface for 5 min, then slice.
- Stir half the chives into veggies.
- Divide **cheesy mashed potatoes**, **pork** and **veggies** between plates.
- Dollop sour cream over potatoes.
- Sprinkle remaining chives over potatoes.
- Serve **remaining fig BBQ sauce** with **pork** for dipping.

## **Dinner Solved!**