



# Bacon-Wrapped Pork Roast

## with Cheesy Mashed Potatoes and Garlicky Veggies

Family Feast

45 Minutes



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Bacon-Wrapped Pork Roast



Sugar Snap Peas



Mushrooms



Russet Potato



Cheddar Cheese, shredded



Chives



Sour Cream



Garlic, cloves



Cream Cheese



BBQ Sauce



Fig Spread

### HELLO BACON-WRAPPED PORK ROAST

*The brining process gives these roasts a pinkish hue, even after they're cooked!*

## Start here

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

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

	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.*



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1



### 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.

4



### Cook veggies

- Heat a large non-stick pan over medium-high 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.

2



### 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.\*\*

5



### 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.

3



### Prep veggies

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

6



### 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!