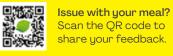


Herby Bacon-Wrapped Pork Roast

with Dilly Cucumber Salad, Corn and Cheesy Biscuits

Family Feast

65 Minutes







Corn on the Cob





All-Purpose Flour

Mini Cucumber





Parsley and Thyme



Shallot



White Wine Vinegar







White Cheddar Sour Cream





Mayonnaise



Zesty Garlic Blend



Baking Powder



Start here

- Before starting, remove 3 tbsp (6 tbsp) butter from the fridge and set aside to come up to room temperature.
- Preheat the oven to 450°F.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

oil

Bust out

2 Baking sheets, medium bowl, colander, measuring spoons, silicone brush, aluminum foil, large bowl, parchment paper, 2 small bowls, whisk, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Bacon-Wrapped Pork Roast	500 g	1000 g
Corn on the Cob	2	4
All-Purpose Flour	1 ½ cups	3 cups
Mini Cucumber	198 g	396 g
Shallot	50 g	100 g
Parsley and Thyme	14 g	21 g
Dill	7 g	14 g
White Wine Vinegar	1 tbsp	2 tbsp
White Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	6 tbsp	12 tbsp
Mayonnaise	4 tbsp	8 tbsp
Zesty Garlic Blend	1 tbsp	2 tbsp
Baking Powder	1 tbsp	2 tbsp
Milk*	4 tbsp	8 tbsp
Sugar*	1 tbsp	2 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
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.

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Prep and pickle shallots

- Thinly slice cucumbers into rounds.
- Combine cucumbers and 1/4 tsp (1/2 tsp) salt in a medium bowl.
- Strip 1 tbsp (2 tbsp) thyme leaves from stems, then finely chop.
- Combine half the thyme, 2 tsp (4 tsp) Zesty Garlic Blend and 1/2 tbsp (1 tbsp) oil in a small bowl.
- Peel, then finely chop **shallot**.
- Add vinegar, 1 tbsp (2 tbsp) water, 1 tsp (2 tsp) sugar and a pinch of salt to a medium microwaveable bowl. (NOTE: This is your pickling liquid.)
- · Microwave in 15 sec increments, stirring between each, until sugar dissolves.
- · Add shallots, then stir to combine. Set aside to cool.



Cook pork

- · Heat a large non-stick pan over medium-high
- Meanwhile, pat **pork** dry with paper towels.
- 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 spread thyme mixture over top.
- 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 min.
- Reserve **any pork drippings** on the baking sheet for serving.



Form and bake biscuits

- Meanwhile, whisk together sour cream, mayo, baking powder, cheese, remaining thyme, remaining Zesty Garlic Blend, 2 tsp (4 tsp) sugar, 1/4 tsp (1/2 tsp) salt and 2 tbsp (1/4 cup) milk or water in a large bowl.
- Stir in flour until just combined. Using your hands, press **dough** together into a loose ball. Flatten **dough** and press into a 1-inch-thick disc (2 discs for 4 ppl).
- Cut each biscuit disc into 8 equal-sized wedges. Transfer biscuits to a parchment-lined baking sheet. Brush 1 tbsp (2 tbsp) milk over tops of biscuits.
- Bake in the **top** of the oven until puffed up and golden, 10-15 min.



Cook corn and make herby butter

- Husk, then halve corn cobs.
- Add corn and enough water to cover (by approx. 1-2 inches) to a large pot (use same for 4 ppl). Season with salt. Cover and bring to a boil over high heat, 3-4 min.
- · Once boiling, remove from heat and set aside, still covered.
- Meanwhile, roughly chop parsley and dill.
- Add 3 tbsp (6 tbsp) softened butter, half the parsley and half the dill to another small bowl. Season with **salt** and **pepper**, then stir to combine.



Assemble cucumber salad

- Drain any liquid from cucumbers.
- · Add remaining dill, pickled shallots and pickling liquid to the bowl with cucumbers. Season with **pepper**, then toss to combine.



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Finish and serve

- Drain corn.
- Thinly slice pork.
- Divide pork, corn, biscuits and cucumber **salad** between plates.
- Drizzle any pork resting juices over pork, then sprinkle remaining parsley over top.
- Spread herby butter over corn.
- Serve any remaining herby butter with biscuits. (TIP: Leftover biscuits and pork make delicious sandwiches!)

Dinner Solved!