



Bacon-Wrapped Pork Roast

with Mashed Sweet Potatoes and DIY Plum Mostarda

Family Feast 60 Minutes



Bacon-Wrapped Pork Roast



Sweet Potato



Plum



Parsley and Thyme



Shallot



Apricot Spread



Red Wine Vinegar



Whole Grain Mustard



Cream Sauce Spice Blend



Spring Mix



Almonds, sliced



Goat Cheese



Chicken Broth Concentrate

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 450°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, 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

Ingredients

	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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1 Roast bacon-wrapped pork

- 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**.



4 Make plum mostarda

- Add **plums**, **apricot spread**, **mustard**, **half the thyme**, **¼ cup** (½ 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.



2 Prep and mash sweet potatoes

- 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 **pepper**, to taste.



5 Make pan sauce

- 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.



3 Prep and toast almonds

- 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.



6 Finish and serve

- Add **remaining vinegar**, **¼ tsp** (½ 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!