

# Bacon-Wrapped Pork Roast and Honey-Mustard Gravy

with Garlic Smashed Potatoes and Roasted Root Veggies

Family Feast

60 Minutes



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Bacon-Wrapped Pork Roast

Yellow Potato







Garlic, cloves

Concentrate



Cream Sauce Spice



Blend



Whole Grain Mustard





Parsnip



Parsley



## Start here

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

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

#### **Bust out**

2 Baking sheets, vegetable peeler, colander, medium non-stick pan, measuring spoons, potato masher, parchment paper, small pot, measuring cups, whisk, large pot, paper towels

## Ingredients

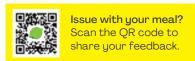
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	2 Person	4 Person
Bacon-Wrapped Pork Roast	500 g	1000 g
Yellow Potato	400 g	800 g
Garlic, cloves	3	6
Chicken Broth Concentrate	2	4
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Carrot	340 g	680 g
Whole Grain Mustard	1 tbsp	2 tbsp
Honey	1 tbsp	2 tbsp
Parsnip	180 g	360 g
Parsley	7 g	14 g
Milk*	1/4 cup	½ cup
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.





#### Roast pork

oil

- Pat bacon-wrapped pork roast dry with paper towels. Season with pepper.
- · Heat a medium non-stick pan over medium-high heat (large pan for 4 ppl).
- When hot, add **pork roast** to the dry pan. Sear, turning occasionally, until **bacon** is brown on all sides, 5-6 min.
- Transfer to an unlined baking sheet.
- Roast in the middle of the oven until cooked through, 24-28 min.\*\*
- Set aside to rest, 5 min.



### **Boil potatoes**

- Once boiling, reduce heat to medium-high. Simmer uncovered until **potatoes** are fork-tender, 10-12 min.
- Drain and return potatoes to the same pot, off heat.



#### Prep and roast veggies

- Meanwhile, peel, then cut parsnips and carrots into ½-inch matchsticks.
- Peel garlic. (NOTE: Keep whole for roasting!)
- Add carrots, parsnips, garlic cloves and 1 tbsp (2 tbsp) oil to a parchment-lined baking sheet. Season with salt and pepper, then toss to combine.
- Roast in the **bottom** of the oven, stirring halfway through, until tender, 20-22 min.



#### Prep and cook potatoes

- Meanwhile, 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.
- · Roughly chop parsley.



## Make honey-mustard gravy

- Meanwhile, heat a small pot over medium heat.
- When hot, add 1 tbsp (2 tbsp) butter. Swirl the pot to melt.
- Sprinkle Cream Sauce Spice Blend over pot. Cook, stirring constantly, until fragrant and toasted, 1 min.
- Add broth concentrates, mustard and honey. Stir to combine.
- Add 1/3 cup (2/3 cup) water, then whisk to combine.
- Bring to a boil over high. Once boiling, reduce heat to medium. Cook, stirring often, until slightly thickened, 3-4 min.
- Season with salt and pepper, to taste.



#### Finish and serve

- · Meanwhile, roughly mash roasted garlic cloves, ¼ cup (½ cup) milk and 2 tbsp (4 tbsp) butter into potatoes until slightly mashed. (NOTE: 'Smashed' potatoes will still have a few chunks!)
- Stir in half the parsley. Season with salt and pepper, to taste.
- Sprinkle remaining parsley over veggies, then stir to combine.
- Slice pork. Whisk any pork resting juices into **honey-mustard gravy**.
- Divide potatoes, pork and veggies between plates.
- Drizzle **gravy** over top.

Dinner Solved!