



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



Chicken Broth Concentrate



Cream Sauce Spice Blend



Carrot



Whole Grain Mustard



Honey



Parsnip



Parsley

HELLO PARSNIP

Root veggie closely related to carrot and parsley!

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

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

	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*	¼ 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.



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1



Roast pork

- 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.

4



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.

2



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.

5



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 **¼ cup** (½ 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.

3



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**.

6



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!