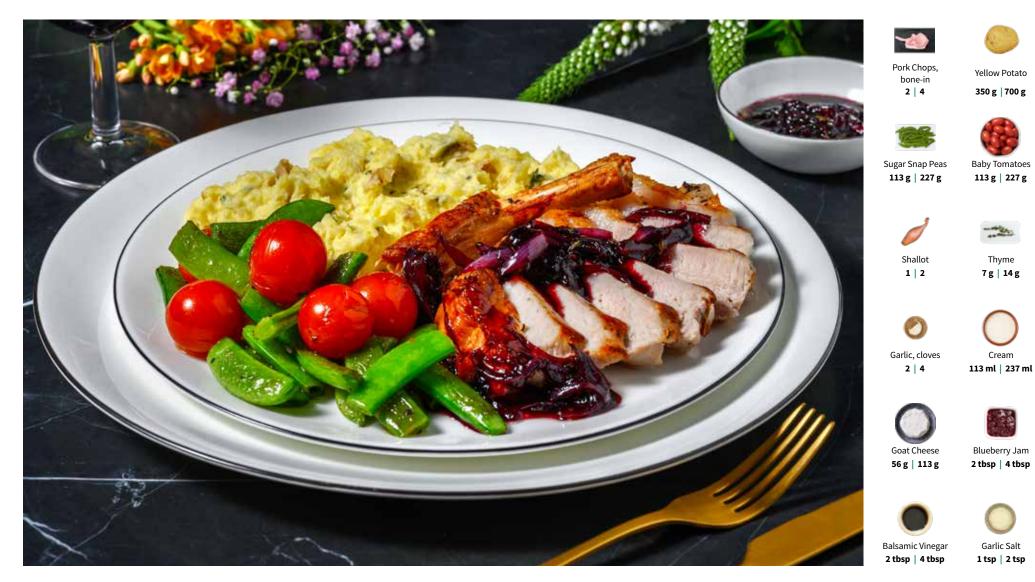




s 35 Minutes



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.



#### Pantry items | Unsalted butter, oil, salt, pepper

Cooking utensils | Baking sheet, colander, measuring spoons, potato masher, measuring cups, large pot, large non-stick pan, paper towels



#### **Boil potatoes**

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



## Prep

- Meanwhile, trim snap peas.
- Carefully pierce **tomatoes** with a fork.
- Peel, then cut **shallot** into ½-inch slices.
- Peel, then mince or grate garlic.
- Strip **thyme leaves** from stems, then finely chop.
- Pat **pork** dry with paper towels. Season with **pepper** and **half the garlic salt**.



# Cook pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **pork**. Pan-fry until golden, 2-3 min per side.
- Remove from heat, then transfer **pork** to an unlined baking sheet.
- Roast in the top of the oven until cooked through, 8-12 min.\*\*
- Carefully wipe the pan clean.
- When **pork** is done, transfer to a clean cutting board to rest for 2-3 min.



# **Cook veggies**

- Reheat same pan over medium-high.
- When hot, add ½ tbsp (1 tbsp) oil, then snap peas. Cook, stirring occasionally, until snap peas begin to soften, 1 min.
- Add tomatoes. Cook, stirring occasionally, until snap peas are tender-crisp and tomatoes begin to burst, 2-3 min. Season with salt and pepper, to taste.
- Transfer veggies to a plate.



## Make sauce

- Reduce heat to medium.
- Add 1 tbsp (2 tbsp) butter to the same pan, then swirl the pan until melted.
- Add **shallots**. Cook, stirring often, until softened, 1-2 min.
- Add garlic. Cook, stirring often, until fragrant, 1 min.
- Add jam, vinegar, half the thyme and
  ¼ cup (½ cup) water. Cook, stirring often, until sauce thickens slightly, 2-3 min. Season with salt and pepper, then stir to combine.



# Mash potatoes and serve

- When **potatoes** are fork-tender, drain and return **potatoes** to the same pot, off heat.
- Mash goat cheese, cream, remaining thyme, remaining garlic salt and 1 tbsp (2 tbsp) butter into potatoes until creamy. Season with pepper.
- Thinly slice **pork**.
- Stir any resting juices from **pork** into **sauce**.
- Divide **mashed potatoes**, **veggies** and **pork** between plates.
- Spoon blueberry-balsamic sauce over pork.



Measurements

within steps

1 tbsp

2 person

(2 tbsp)

4 person

oil

Ingredient