



## Stewed Apples & Onions over Sautéed Pork

with Dijon Roasted Veggies



20-30min



2 Servings

Dijon is the capital of Burgundy, France—a region famous for their stellar wines. It is fitting that their namesake mustard would include a touch of dry white wine. We use this luxe ingredient as a coating for buttery roasted veggies, served alongside tender, quick-cooking pork cutlets.

## What we send

- ½ lb Brussels sprouts
- garlic
- 1 sweet potato
- 1 pkt Dijon mustard (use 1 tsp)
- 1 medium red onion (use half)
- 1 apple
- ¼ oz fresh thyme
- 12 oz pork cutlets
- 1 pkt turkey broth concentrate

## What you need

- butter <sup>1</sup>
- olive oil
- kosher salt & ground pepper
- all-purpose flour <sup>2</sup>
- apple cider vinegar (or white wine vinegar)

## Tools

- rimmed baking sheet
- medium skillet

## Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 850kcal, Fat 43g, Carbs 65g, Protein 57g



### 1. Prep veggies

Preheat oven to 450°F with a rack in the center. Set **2 tablespoons butter** out to soften. Trim ends and any brown outer leaves from **Brussels sprouts**, then halve lengthwise (or quarter, if large). Finely chop **1 teaspoon garlic**. Scrub **sweet potato**, halve lengthwise, and slice crosswise into ¼-inch half-moons.



### 2. Roast veggies

On a rimmed baking sheet, toss **sweet potatoes** and **Brussels sprouts** with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center rack until tender and browned in spots, 15-18 minutes. Using a spatula, toss veggies on baking sheet with **1 teaspoon Dijon mustard**, **chopped garlic**, and **softened butter**. Roast on center oven rack until garlic is fragrant, 2-3 minutes.



### 3. Prep sauce ingredients

Meanwhile, halve and thinly slice **half of the onion**. Pick and finely chop **2 teaspoons thyme leaves**, discarding stems. Quarter **apple**, discard core and stem, and thinly slice crosswise.



### 4. Season & cook pork

Pat **pork** dry and season all over with **salt**, **pepper**, and **half of the chopped thyme**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Working in batches if necessary, add **pork** and cook until browned and cooked through, about 2 minutes per side. Transfer to a plate. Heat **1 tablespoon oil** in same skillet over medium-high.



### 5. Cook apples & onions

Add **apples** and **sliced onions** to skillet. Cook, stirring, until tender, 4-5 minutes (reduce heat if browning too quickly). Stir in **1 teaspoon flour**; and cook, about 30 seconds. Add **turkey broth concentrate**, **½ cup water**, and **1 teaspoon vinegar**. Cook over medium heat until sauce is reduced by half, 1-2 minutes. Season to taste with **salt** and **pepper**.



### 6. Finish pork & serve

Return **pork and any resting juices** to skillet. Cook over medium heat, basting pork with **sauce**, until warmed through, about 1 minute. Transfer **pork, apples, and onions** to plates, and serve with **roasted veggies** alongside. Spoon **any remaining pan sauce** from skillet over top of **pork** and sprinkle with **remaining chopped thyme**. Enjoy!