

# Roasted Pork & Broccoli

with Apple, Cheese Sauce, & Garlic Breadcrumbs



To elevate the classic savory-sweet pairing, we're topping roasted pork with sautéed apple in this crowd-pleasing recipe. The pork and a side of broccoli, roasted on the same sheet pan, come together with a rich, warming fontina cheese sauce.

[\*\*Get Cooking\*\*](#)

**BLUE APRON WINE PAIRING**



**3 Tbsps Panko Breadcrumbs**

**2 Tbsps All-Purpose Flour**

**1 Tbsp Apple Cider Vinegar**

**1 Tbsp Southern Spice Blend (Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika, & Cayenne Pepper)**

**tried-and-true**

**kitchen tools**



## [Large Maple Cutting Board](#)

**by John Boos & Co. for Blue Apron**

Built to last, this chopping board is prized by professional chefs and so gorgeous we never want to take it off the counter. Crafted with hardy American maple, this exclusive collaboration between Blue Apron and John Boos & Co. is equal parts beautiful and handy. Its durable surface won't warp and is resistant to scoring; magically, it also helps keep your blades sharper than other materials. You'll find these boards in our test kitchen—as well as professional kitchens around the world.

**Click for Tablet View**



## 1 Roast the pork & broccoli:

Place an oven rack in the center of the oven, then preheat to 450°F. Line a sheet pan with aluminum foil. Wash and dry the fresh produce. Cut off and discard the bottom 1/2 inch of the **broccoli** stem; cut the broccoli into large pieces, keeping the florets intact. Place on the sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer on one side of the sheet pan. Pat the **pork** dry with paper towels; season on all sides with salt, pepper, and the **spice blend**. Place on the other side of the sheet pan. Drizzle with olive oil; turn to coat. Roast, rotating the sheet pan halfway through, 26 to 28 minutes, or until the broccoli is browned and the pork is cooked through. (An instant-read thermometer inserted into the pork should register 145°F.) Remove from the oven. Transfer the roasted pork to a cutting board and let rest for at least 5 minutes.



## 2 Prepare the ingredients:

While the pork and broccoli roast, peel and finely chop the **garlic**; using the side of your knife, smash until it resembles a paste (or use a zester). Core and medium dice the **apple**. Small dice the **cheese**.



### 3 Make the garlic breadcrumbs:

While the pork and broccoli continue to roast, in a medium pan, heat a drizzle of olive oil on medium-high until hot. Add the **breadcrumbs** and **half the garlic paste**. Cook, stirring constantly, 2 to 3 minutes, or until golden brown. Transfer to a plate; immediately season with salt and pepper. Wipe out the pan.



While the pork and broccoli continue to roast, in the same pan, heat a drizzle of olive oil on medium-high until hot. Add the **diced apple**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until slightly softened. Add the **vinegar** and cook, stirring constantly, 30 seconds to 1 minute, or until the liquid has cooked off. Transfer to a bowl; season with salt and pepper to taste. Cover with aluminum foil to keep warm. Rinse and wipe out the pan.



## 5 Make the cheese sauce:

While the pork rests, in the same pan, heat 1 1/2 tablespoons of olive oil on medium-high until hot. Add the **flour** and **remaining garlic paste**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until lightly browned and fragrant. Add the **milk** and **1/2 cup of water**; season with salt and pepper. Cook, whisking frequently, 2 to 3 minutes, or until thickened. Add the **diced cheese**; season with salt and pepper. Cook, whisking constantly, 1 to 2 minutes, or until the cheese has melted. Turn off the heat and season with salt and pepper to taste.



## 6 Slice the pork & serve your dish:

Find the lines of muscle (or grain) on the **rested pork**; thinly slice crosswise against the grain. Serve the sliced pork with the **roasted broccoli** and **cheese sauce**. Top the pork with the **cooked apple** and **garlic breadcrumbs**. Enjoy!