



SERVING SIZE: 4 | PREP TIME: 15 MINUTES | COOK TIME: 45 MINUTES

Maple Glazed Pork Loin With Sweet Potatoes and Spinach-Apple Salad

Robust pork flavor balanced with a sweet 'n saucy glaze.

INGREDIENTS:

Maple Glazed Pork Loin

- 24 oz *Open Prairie*® Natural Pork loin roast
- 1 Tbsp olive oil, divided
- 2 tsp kosher salt
- 1 ½ tsp fresh cracked black pepper
- 1 Tbsp minced shallot
- 1 tsp minced garlic
- 2 Tbsp dry white wine
- ¼ cup molasses
- 2 tsp fresh thyme leaves
- ½ cup candied walnuts

INGREDIENTS:

Coriander Sweet Potatoes

- 24 oz sweet potatoes, cut into 1-inch cubes
- 1 Tbsp olive oil
- 1 Tbsp coriander seeds, crushed
- 1 tsp kosher salt
- ½ tsp fresh cracked black pepper
- 2 tsp lime juice
- 2 tsp lime zest

INGREDIENTS:

Spinach and Shaved Apple Salad

- 2 tsp white balsamic vinegar
- 1 ½ tsp honey
- ¼ tsp minced shallot
- ¼ tsp kosher salt
- ¼ tsp fresh cracked black pepper
- 3 Tbsp olive oil
- 6 oz baby spinach leaves
- 3 oz honey crisp apple, shaved
- ¾ oz red onion, shaved

DIRECTIONS:

1. Preheat oven to 350°F.
2. Pat pork loin dry; rub with 1 ½ teaspoons olive oil and season with salt and pepper.
3. In medium saute pan, heat remaining 1 ½ teaspoons olive oil over high heat.
4. Sear pork on all sides for 10 minutes or until golden.
5. Transfer pork to rack over a shallow roasting pan.
6. Return saute pan to medium heat; add shallot and garlic. Saute 1 to 2 minutes or until tender. Add wine; cook 2 minutes. Stir in molasses and thyme; cook for an additional 2 minutes.
7. Brush pork with about 1 tablespoon molasses sauce.
8. Roast pork 15 to 20 minutes or until an internal temperature of 130°F., basting every 5 minutes with molasses sauce.
9. Remove pork from oven; let pork rest at least 10 minutes. Before serving, brush remaining molasses over pork loin and sprinkle with walnuts.
10. **For coriander sweet potatoes:** Preheat oven to 350°F.
11. In large bowl, toss sweet potatoes with olive oil, coriander seeds, salt and pepper.
12. Place potatoes on a baking pan lined with parchment paper; bake 35 to 40 minutes or until lightly browned and soft.
13. Sprinkle with lime juice and zest; serve immediately.
14. **For spinach and shaved apple salad:** In small bowl, whisk together vinegar, honey, shallot, salt and pepper.
15. Drop by drop, whisk in olive oil to form vinaigrette.
16. In large bowl, gently toss spinach, apple and onion with vinaigrette. Serve immediately.

SERVINGS: 4 | CALORIES: 570 | TOTAL FAT: 28g | SODIUM: 1530mg | TOTAL CARBOHYDRATE: 45g | PROTEIN: 34g

*Minimally processed. No artificial ingredients.

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