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# MISO-MUSTARD PORK LOIN ROAST

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*with*

## A MEDLEY OF ROASTED WINTER VEGETABLES

### INGREDIENTS

#### MISO-MUSTARD MARINADE

1 cup white miso paste  
3 tbs dijon mustard  
2 tbs apple cider vinegar  
3 tbs extra virgin olive oil  
1 tbs salt  
2 tsp black pepper  
1 tsp garlic powder

#### ROASTED WINTER VEGETABLES

2 lbs brussels sprouts *HALVED*  
2 yellow onions *CUT INTO 8 WEDGES, ROOT ATTACHED*  
1 lb pee wee potatoes *HALVED*  
2 heads of garlic *TOPS REMOVED*  
2 bunches baby turnips *WHOLE*  
2 yellow squashes *LARGE DICED*

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### DIRECTIONS: FOR THE WHOLE THING

Preheat your oven to 400 degrees. In a large bowl, toss brussels sprouts, onions, and potatoes in olive oil, salt, and black pepper to coat. Transfer to a large baking sheet. Toss the turnips and squash in more olive oil and salt and pepper, and set aside for the moment.

Create your miso marinade - in a small bowl, combine miso paste, dijon mustard, apple cider vinegar, olive oil, garlic powder, and salt and pepper. Whisk until smooth. Fully coat the pork loin in the marinade; finish with a sprinkle of salt and black pepper on all sides.

Place the pork loin fat side up on top of the vegetables. Roast in the oven for 10 minutes to get some solid char on that meat. At the 10 minute mark, lower the heat to 350 degrees and cook for another 10 minutes. At this point you want to add the squash and the turnips. Nestle them around the pork loin and continue cooking another 5 - 10 minutes or until the meat reaches 150 degrees. Remove from the oven and let rest for at least 5 minutes, giving the loin an opportunity to redistribute its juices. Slice and serve right over the roasted vegetables. Enjoy.



MARCH 2023



# MARCH OX BOX

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## A NOTE FROM CHEF

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I know you've heard me talk about my love of the one-pot meal, and, well, prepare yourselves for another chat about it. After six long weeks in Seattle, I'm home, and you know I'm pulling out the dutch oven, dusting off the sheet pan, and reaching for that cast iron, all in an attempt to create some quick, easy, and delicious dinners for my family. On the road you crave something familiar - so as I find myself in my own kitchen, surrounded by my favorite tools, and facing this awful weather - you know where my head goes. Now, beef roasts are great, don't get me wrong, but when you get a good pork roast, it's great. We only carry duroc pork, a heritage breed whose marbling and flavor are second to none.

While this miso-mustard pork loin roast is a simple one, and ease to change and adapt - it is damn delicious - the duroc stands up to the deep savory, funky and rich umami flavors of this miso and mustard marinade. Prepared all at once, cooked all at once, served all at once, this is one of those dinners that just hits right.

And when it comes to doing the dishes? What dishes, you only got one.

*B. Wise*

## WHAT'S IN THE BOX

**BACON, GARLIC,  
& CHIVE SAUSAGE**

**DENVER STEAKS**

**GREEN CHORIZO  
SAUSAGE**

**BUTCHER'S GROUND  
BEEF**

**PORK LOIN**

**THAI GREEN CURRY  
WHOLE CHICKEN**