

ANNA

Seared Pork Stew With Roasted Turnips, Beets, And Carrots

This dish is so delicious and so lovely to serve, with roasted vegetables stacked up high.

Ingredients

2 pounds boneless pork shoulder blade or loin roast
2 tablespoons canola oil
Sea salt and freshly ground pepper
2 tablespoons chopped shallots
3 cloves garlic, sliced
2 tablespoons brandy
2 tablespoons red wine vinegar
1 bay leaf
1 tablespoon chopped fresh thyme
3 tablespoons all-purpose flour
1 cup good quality chicken stock
Roasted root vegetables
4 medium turnips, peeled and sliced
8 baby carrots, peeled
12 baby potatoes, halved
4 small beets, scrubbed
2 tablespoons canola oil
Sea salt and freshly ground pepper, to season
1 cup baby spinach leaves

Preparation

Preheat oven to 325°F. Heat oil in large heavy skillet over medium-high heat. Cut pork roast into 1-inch cubes. Season pork with salt and pepper and working in batches, brown pork on all sides. Transfer pork to plate; set aside.

Add shallots and garlic to skillet and cook 2 minutes. Add brandy, red wine vinegar, bay leaf, and thyme. Sprinkle with flour and whisk in chicken stock. Return pork to skillet. Cover with lid and transfer to oven. Cook until pork is tender, about 1 ½ hours.

Meanwhile, toss turnips, carrots, potatoes, and beets with oil. Sprinkle with salt and pepper. Place on parchment-lined baking sheet and roast uncovered 20 to 25 minutes or until soft. Remove from oven; peel and slice beets into quarters and set aside.

To serve, arrange equal amounts of root vegetables in 6 shallow bowls. Spoon pan juices over vegetables and top with pork and fresh spinach. Serves 4.