

# Roasted Pork & Kale Pesto Sandwiches

*with Caper Mayonnaise & Pear-Green Leaf Lettuce Salad*

Chefs, when we do sandwiches for dinner, we always make sure they're spectacular—and these certainly fit the bill. We're dressing up our roasted, sliced pork with a pair of complementary spreads: a deliciously briny, caper-infused mayonnaise and an earthy kale pesto (that's brightened up by a bit of lemon zest). Layered on toasted ciabatta rolls, it makes for elevated fare with plenty of Italian flair. On the side, sliced pear adds refreshing sweetness to our salad, tossed with crunchy almonds and ricotta salata cheese (a firmer, aged version of the Italian staple).

## Blue Apron Wine Pairings

Wooldridge Creek Cabernet Franc, 2014

Capp Heritage Vineyards Merlot, 2014



## Ingredients

- 1 Pork Roast
- 4 Ciabatta Rolls
- 4 Ounces Baby Kale
- 1 Clove Garlic
- 1 Head Green Leaf Lettuce
- 1 Lemon
- 1 Pear

## Knick Knacks

- 3 Tablespoons Almonds
- 2 Ounces Ricotta Salata Cheese
- 1½ Tablespoons Capers
- ¼ Cup Mayonnaise

**Makes:** 4 servings | **Calories:** about 750 per serving

**Prep Time:** 15 minutes | **Cook Time:** 35–45 minutes



1



## Sear & roast the pork:

Preheat the oven to 450°F. Pat the **pork** dry with paper towels; season on all sides with salt and pepper. In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned pork; cook, turning occasionally, 6 to 8 minutes, or until browned on all sides. Transfer the seared pork to a foil-lined sheet pan, leaving any browned bits (or fond) in the pan on the stove. Roast 26 to 28 minutes, or until cooked through. (An instant-read thermometer should register 145°F.) Remove from the oven and transfer to a cutting board. Let rest for at least 5 minutes.

2



## Prepare the ingredients & make the caper mayonnaise:

While the pork sears, wash and dry the fresh produce. Halve the rolls. Roughly chop the capers. Peel and finely chop the garlic. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Cut off and discard the root end of the lettuce; roughly chop the leaves. Core and thinly slice the pear. Crumble the cheese. Roughly chop the almonds. In a bowl, combine the **capers**, **mayonnaise** and **half the garlic**; season with salt and pepper to taste.

3



## Cook & chop the kale:

While the pork roasts, heat the pan of reserved fond on medium-high until hot. (If the pan seems dry, add 1 teaspoon of olive oil.) Add the **kale**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly wilted. Add **½ cup of water**; cook, stirring occasionally, 4 to 5 minutes, or until cooked off. Transfer to a cutting board and finely chop. Wipe out the pan.

4



## Make the pesto & vinaigrette:

While the pork continues to roast, in a medium bowl, combine the **chopped kale** and **lemon zest**. Slowly stir in enough olive oil to create a rough paste; season with salt and pepper to taste. Set aside. In a small bowl, combine the **remaining garlic** and the **juice of all 4 lemon wedges**. Slowly whisk in **2 tablespoons of olive oil** until well combined; season with salt and pepper to taste.

5



## Toast the rolls:

While the pork continues to roast, line a sheet pan with foil. Place the **rolls** on the prepared sheet pan, cut sides up. Toast in the oven 4 to 6 minutes, or until the edges are lightly browned. Remove from the oven and carefully transfer to a clean, dry work surface.

6



## Make the salad & plate your dish:

While the pork rests, in a large bowl, combine the **lettuce**, **pear**, **cheese** and **almonds**; season with salt and pepper. Add enough of the **vinaigrette** to coat (you may have extra). Toss to combine; season with salt and pepper to taste. Find the lines of muscle (or grain) of the **rested pork**; thinly slice crosswise against the grain. Spread a layer of the **pesto** onto the **toasted roll** bottoms. Top with the **sliced pork** and **caper mayonnaise**. Complete with the roll tops. Divide the sandwiches and salad between 4 dishes. Enjoy!