

# Roasted Pork Sandwiches

*with Kale Pesto & Caper Mayonnaise*

Chefs, get ready for some spectacular, hearty sandwiches. We're dressing up roasted, sliced pork with a pair of complementary spreads: a deliciously briny, caper-infused mayonnaise and an earthy kale pesto (brightened up by a bit of lemon zest). We're layering it all on toasted ciabatta rolls, for elevated Italian fare. On the side, sliced pear adds a touch of sweetness to our salad, tossed with a refreshing lemony vinaigrette.



## 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

- 1½ Tablespoons Capers
- ¼ Cup Mayonnaise

**Makes:** 4 servings | **Calories:** about 780 per serving

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



For cooking tips & tablet view, visit [blueapron.com/recipes/fp350](https://blueapron.com/recipes/fp350)

Recipe #350



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. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind 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. Roughly chop the capers. Peel and finely chop the garlic. In a bowl, combine the **capers**, **mayonnaise** and **up to 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 the kale to a cutting board; finely chop. Wipe out the pan.

4



## Make the pesto & vinaigrette:

While the pork continues to roast, in a bowl, combine the **chopped kale** and **lemon zest**. Stir in enough olive oil to create a rough paste; season with salt and pepper to taste. Set aside. In a bowl, combine **the juice of all 4 lemon wedges** and as much of the **remaining garlic** as you'd like. 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** and **pear**; season with salt and pepper. Add enough of the **vinaigrette** to coat the salad (you may have extra vinaigrette). 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 bottoms of the **toasted rolls**. Top with the sliced pork and **caper mayonnaise**. Complete with the roll tops. Divide the sandwiches and salad between 4 dishes. Enjoy!