

# Tuscan-Style Roasted Pork

## *with Kale & Salsa Verde*

Tonight's dinner is inspired by a traditional Italian preparation called "porchetta." Our take showcases a juicy pork roast seasoned with a blend of traditional Tuscan spices like delicately sweet fennel and fragrant, warm sage. We're serving it on a bed of hearty kale and roasted potato, and topping it with a vibrant Italian-style salsa verde (made with capers, garlic and parsley), for a welcome touch of brightness.

### Blue Apron Wine Pairings

Vigilance Syrah, 2015

Helen Foggo Shiraz, 2015



## Ingredients

- 1 Pork Roast
- 2 Cloves Garlic
- 1 Bunch Kale
- 1 Russet Potato
- 1 Bunch Parsley

### Knick Knacks

- 2 Teaspoons Capers
  - 1 Tablespoon White Wine Vinegar
  - ¼ Teaspoon Crushed Red Pepper Flakes
  - 2 Teaspoons Porchetta Spice Blend
- (Ground Fennel Seeds, Whole Fennel Seeds, Ground Rosemary & Ground Sage)

**Makes:** 2 servings

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



For cooking tips & tablet view, visit [blueapron.com/recipes/1052](https://blueapron.com/recipes/1052)

Recipe #1052



1



## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Halve the potato lengthwise; cut crosswise into ¼-inch-thick pieces. Finely chop the parsley leaves and stems. Finely chop the capers. Peel and mince the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester). Remove and discard the kale stems; roughly chop the leaves.

2



## Sear the pork:

Line a sheet pan with foil. Pat the **pork** dry with paper towels; season all sides with salt, pepper and the **spice blend**. In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the pork. Cook, turning occasionally, 4 to 6 minutes, or until browned on all sides. Leaving any browned bits (or fond) in the pan, transfer to 1 side of the foil-lined sheet pan.

3



## Roast the pork & potato:

Place the **potato** in a bowl. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in a single layer on the other side of the sheet pan with the **seared pork**. Roast 20 to 22 minutes, or until the potato is tender when pierced with a fork and the pork is cooked through. (An instant-read thermometer inserted into the pork should register 145°F.) Transfer the pork to a cutting board; let rest for at least 5 minutes. Set the potato aside in a warm place.

4



## Make the salsa verde:

While the pork and potato roast, in a bowl, combine the **parsley**, **capers**, **half the vinegar** and **up to ¼ of the garlic paste**. Stir in enough olive oil to create a rough paste. Season with salt and pepper to taste.

5



## Cook the kale:

While the pork and potato continue to roast, 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**; cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted. Add the **remaining garlic paste**, **¼ cup of water** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until the water has cooked off. Turn off the heat. Stir in the **remaining vinegar**; season with salt and pepper to taste. Set aside in a warm place.

6



## Finish & plate your dish:

Find the lines of muscle (or grain) on the **rested pork**; thinly slice crosswise against the grain. Divide the **cooked kale**, **roasted potato** and sliced pork between 2 dishes. Garnish with some of the **salsa verde**. Serve with the **remaining salsa verde** on the side. Enjoy!