

Spice-Rubbed Pork

with Sweet Red Onion & Black Beans

PREP TIME: 10 minutes

COOK TIME: 35-45 minutes

SERVINGS: 2

Tonight's dinner is adapted from the winning dish seen in Bravo's *Top Chef* Season 14 finale. The original recipe was created by this season's winner, Brooke Williamson—Co-Executive Chef and Co-Owner of Hudson House, Playa Provisions, The Tripel and Da Kikokiko in Los Angeles. Our take features red onion two ways: roasted for a deliciously tender side, and caramelized for a sweet addition to black beans. The centerpiece of roasted pork gets mild heat and fruity tang from guajillo chile powder. Many thanks to Bravo's *Top Chef* and Brooke Williamson for the chance to share this incredible dish!



BLUE APRON WINE PAIRING:

Le P'tit Paysan Riesling, 2016

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Ingredients



1
PORK ROAST



1 1/4 cups
BLACK BEANS



2 cloves
GARLIC



1
RED ONION



1 bunch
CILANTRO

KNICK KNACKS:



2 Tbsp
APPLE CIDER
VINEGAR



1 Tbsp
HONEY



1 Tbsp
ROAST PORK
SPICE BLEND*



2 Tbsp
BUTTER



1 1/2 tsp
LIGHT BROWN
SUGAR

* Ground Guajillo Chile, Ground Cumin, Garlic Powder, Ground Coriander & Ground Chipotle Pepper



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1 Prepare the ingredients:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and halve the onion; small dice 1 half and cut the remaining half into 1-inch-thick pieces.
- ☐ Peel and roughly chop the garlic.
- ☐ Drain and rinse the beans.
- ☐ Finely chop the cilantro leaves and stems.

2 Sear the pork:

- ☐ Line a sheet pan with aluminum foil. Pat the **pork** dry with paper towels. Season on all sides with salt, pepper and the **spice blend**. In a large, high-sided pan (or pot), heat 1 teaspoon of olive oil on medium-high until hot. Add the seasoned pork and cook, turning occasionally, 3 to 5 minutes, or until browned on all sides. Leaving any browned bits (or fond) in the pan on the stove, transfer to 1 side of the prepared sheet pan.



3 Roast the pork & sliced onion:

- ☐ Place the **sliced onion** in a medium bowl. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Transfer to the other side of the prepared sheet pan with the seared pork. Roast 20 to 22 minutes, or until the onion 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.) Remove from the oven. Transfer the roasted pork to a cutting board and let rest for at least 5 minutes. Drizzle the roasted onion with **half the vinegar** and carefully stir to coat. Season with salt and pepper to taste.



4 Caramelize the diced onion:

- ☐ While the pork and onion roast, in a small pot, heat the **butter** on medium-high until melted. Add the **diced onion** and season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and slightly softened. Add the **brown sugar** and **½ cup of water**. Cook, stirring occasionally, 11 to 13 minutes, or until thickened and saucy. Turn off the heat; season with salt and pepper to taste.

5 Cook the beans:

- ☐ While the onion caramelizes, heat the pan of reserved fond on medium-high until hot. (If the pan seems dry, add 1 teaspoon of olive oil.) Add the **garlic** and season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add the **beans**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the beans begin to break down. Add the **honey, remaining vinegar** and **½ cup of water**; season with salt and pepper. Cook, stirring occasionally and scraping up any fond from the bottom of the pan, 5 to 7 minutes, or until the liquid has reduced in volume by about ¾. Turn off the heat; season with salt and pepper to taste.



6 Finish & plate your dish:

- ☐ To the pan of **cooked beans**, add the **caramelized onion** and **¼ of the cilantro**. Stir to combine; season with salt and pepper to taste.
- ☐ Find the lines of muscle (or grain) on the **rested pork**; thinly slice crosswise against the grain.
- ☐ Divide the finished beans between 2 dishes. Top with the sliced pork, **roasted onion** and a drizzle of olive oil. Garnish with the **remaining cilantro**. Enjoy!