

Spiced Pork

with Sweet Red Onions & Black Beans

PREP TIME: 10 minutes

COOK TIME: 35-45 minutes

SERVINGS: 4

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 onions 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



2 1/2 cups
BLACK BEANS



4 cloves
GARLIC



2
RED ONIONS



1 large bunch
CILANTRO

KNICK KNACKS:



2 Tbsp
BUTTER



2 Tbsp
LIGHT BROWN
SUGAR



1 Tbsp
ROAST PORK
SPICE BLEND*



2 Tbsp
HONEY



1/4 cup
APPLE CIDER
VINEGAR

* 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 1 onion and halve lengthwise; cut crosswise into 1-inch-thick pieces. Peel and small dice the remaining onion.
- ☐ 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 2 teaspoons of olive oil on medium-high until hot. Add the seasoned pork and cook, turning occasionally, 4 to 6 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. Roast 26 to 28 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**. Carefully stir to combine. 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, 7 to 8 minutes, or the liquid has reduced in volume by about ¾. Turn off the heat; season with salt and pepper to taste.

6 Finish & serve your dish:

- ☐ To the pan of **cooked beans**, add the **caramelized onion** and **¼ of the cilantro**. Stir to thoroughly 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, sliced pork and **roasted onion** among 4 dishes. Drizzle with olive oil. Garnish with the **remaining cilantro**. Enjoy!

