Fontina & Caper-Stuffed Pork Roast

with Fregola Sarda, Peppers & Spinach

#### **TECHNIQUE TO HIGHLIGHT**

Cutting a 4-inch-long slit through the center of the pork creates a sturdy "pocket" to stuff with a filling of melty fontina and briny capers.

#### **INGREDIENT IN FOCUS**

Hailing from the Italian island of Sardinia, fregola sarda is a small, round pasta made from semolina flour—rolled into little balls and toasted to develop a beautiful brown color.





# **PREMIUM**

2 SERVINGS





Serve a bottle of Blue Apron wine with this symbol: Bold & Spicy.

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## **Ingredients**



1 Pork Roast



<sup>2</sup>/<sub>3</sub> cup Fregola Sarda Pasta



4 oz Sweet Peppers



3 oz Shishito Peppers



2 cloves Garlic



3 oz Baby Spinach



1 bunch Parsley



1 oz Sliced Roasted Red Peppers



2 Tbsps Butter



1 Shallot



0.7 oz Grana Padano Cheese



1 Tbsp Capers



1 ½ tsps Calabrian Chile Paste



1 Tbsp Sherry Vinegar



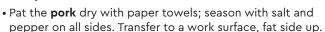
1 oz Pitted Niçoise Olives



2 oz Fontina Cheese

### 1 Stuff & roast the pork

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Fill a medium pot ¾ of the way up with salted water; heat to boiling on high.
- Line a sheet pan with foil.
- Thinly slice the fontina.



- To create a "pocket," cut a 4-inch-long slit lengthwise through the center of the fat side, keeping the bottom and ends intact. Stuff with the capers and sliced fontina. Transfer to the sheet pan.
- Roast 25 to 27 minutes, or until browned and cooked through.\* Transfer to a clean cutting board; let rest at least 5 minutes.

## 2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Cut off and discard the stems of the sweet peppers; remove the cores, then quarter lengthwise.
- Peel and roughly chop 2 cloves of garlic.
- Peel and thinly slice the shallot.
- Roughly chop the **olives**.
- Combine the chopped garlic, sliced shallot, and chopped olives in a bowl.
- Roughly chop the roasted peppers.
- Roughly chop the **parsley** leaves and stems.
- Cut off and discard the stems of the **shishito peppers**; halve crosswise on an angle. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- Grate the **Grana Padano** on the small side of a box grater.

## 3 Cook the pasta

- Place the pasta in a strainer; thoroughly rinse under water to remove any excess starch.
- Transfer to the pot of boiling water. Cook, uncovered, 6 to 7 minutes, or until tender. Turn off the heat.
- Reserving ¼ cup of the pasta cooking water, drain thoroughly and return to the pot.



### 4 Cook the vegetables

- Meanwhile, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the quartered sweet peppers and halved shishito peppers; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until slightly softened.



- Add the **prepared shallot mixture**. Cook, stirring frequently, 1 to 2 minutes, or until softened.
- Add the vinegar (carefully, as the liquid may splatter). Cook, stirring frequently, 30 seconds to 1 minute, or until the liquid has cooked off. Turn off the heat.

## 5 Finish & serve your dish

 To the pot of cooked pasta, add the cooked vegetables, spinach, butter, chopped roasted peppers, reserved pasta cooking water, and as much of the chile paste as you'd like, depending on how spicy you'd like the dish to be. Cook on medium-high,



stirring frequently, 1 to 2 minutes, or until thoroughly combined and the spinach is wilted. Turn off the heat. Taste, then season with salt and pepper if desired.

- Slice the rested pork crosswise.
- Serve the sliced pork with the finished pasta. Garnish the pork with the chopped parsley. Garnish the pasta with the grated Grana Padano. Enjoy!

\*An instant-read thermometer should register 145°F.



Calories: 840, Total Carbohydrates: 58g, Dietary Fiber: 7g, Added Sugars: 0g, Total Fat: 42g, Saturated Fat: 17g, Protein: 59g, Sodium: 1670mg.

\*\*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).



