

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

⌚ 35-45 MINS



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

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Ingredients

- | | | |
|--|---|--|
|  1 Pork Roast |  1 bunch Parsley |  1 ½ tsps Calabrian Chile Paste |
|  ⅔ cup Fregola Sarda Pasta |  1 oz Sliced Roasted Red Peppers |  1 Tbsp Sherry Vinegar |
|  4 oz Sweet Peppers |  2 Tbsps Butter |  1 oz Pitted Niçoise Olives |
|  3 oz Shishito Peppers |  1 Shallot |  2 oz Fontina Cheese |
|  2 cloves Garlic |  0.7 oz Grana Padano Cheese | |
|  3 oz Baby Spinach |  1 Tbsp Capers | |

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1 Stuff & roast the pork

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; heat to boiling on high.
- Line a sheet pan with foil.
- Thinly slice the **fontina**.
- Pat the **pork** dry with paper towels; season with salt and pepper on all sides. Transfer to a work surface, fat side up.
- 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 $\frac{1}{4}$ 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.

NUTRITION PER SERVING (AS PREPARED)**

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).



Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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