

# Roasted Pork & Salsa Verde

with Summer Squash  
Panzanella Salad

**TIME:** 35-45 minutes

**SERVINGS:** 2

Panzanella is a traditional Tuscan bread salad enjoyed in summer months. We're achieving the salad's classic rustic texture by toasting a diced baguette in the oven, then dressing it in a bit of vinegar and olive oil—along with sautéed summer squash and poblano pepper. Tossed with juicy grapes, a cool weather favorite just coming into season, the salad is a bright complement for slices of roasted pork dolloped with a briny caper and parsley salsa verde.



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## Ingredients



1  
PORK ROAST



1  
SMALL BAGUETTE



4 oz  
GRAPES



1 clove  
GARLIC



1  
POBLANO PEPPER



1  
SUMMER SQUASH



1 bunch  
PARSLEY

## KNICK KNACKS:



2 Tbsps  
GRATED  
PARMESAN  
CHEESE



2 Tbsps  
RED WINE  
VINEGAR



2 tsps  
CAPERS



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## 1 Sear & roast the pork:

- ☐ Remove the **pork** from the refrigerator to bring to room temperature. Preheat the oven to 450°F. Line a sheet pan with aluminum foil.
- ☐ Pat the pork dry with paper towels; season with salt and pepper on all sides. In a large pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned pork and cook, turning occasionally, 6 to 8 minutes, or until browned. Turn off the heat.
- ☐ Leaving any browned bits (or fond) in the pan on the stove, transfer to the prepared sheet pan. Roast 14 to 16 minutes, or until the pork is cooked through. (An instant-read thermometer should register 145°F.) Remove from the oven.
- ☐ Transfer the roasted pork to a cutting board and let rest for at least 5 minutes.

## 2 Prepare the ingredients & make the salsa verde:

- ☐ While the pork sears, wash and dry the fresh produce.
- ☐ Large dice the baguette.
- ☐ Halve the squash lengthwise; cut crosswise into 1/2-inch-thick pieces.
- ☐ Cut off and discard the pepper stem. Halve the pepper lengthwise; remove and discard the ribs and seeds. Thinly slice crosswise.
- ☐ Pick the grapes off the stems; discard the stems and halve the grapes.
- ☐ Finely chop the parsley leaves and stems.
- ☐ Roughly chop the capers.
- ☐ Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ In a bowl, combine the **parsley, capers, cheese, 1/4 of the vinegar, 2 tablespoons of olive oil**, and **as much of the garlic paste as you'd like**. Season with salt and pepper to taste.

## 3 Make the croutons:

- ☐ While the pork roasts, place the **baguette** on a separate sheet pan. Drizzle with olive oil and season with salt and pepper. Toss to coat. Arrange in a single layer.
- ☐ Toast in the oven 7 to 9 minutes, or until lightly browned and crispy. Remove from the oven and carefully transfer to a large bowl.

## 4 Cook the vegetables:

- ☐ While the baguette toasts, add 2 teaspoons of olive oil to the pan of reserved fond; heat on medium-high until hot.
- ☐ Add the **squash** and **pepper** in a single layer; cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper.
- ☐ Continue to cook, stirring frequently, 1 to 2 minutes, or until slightly softened. Turn off the heat; season with salt and pepper to taste.

## 5 Make the salad:

- ☐ Add the **cooked vegetables, grapes, remaining vinegar**, and a drizzle of olive oil to the bowl of **croutons**. Toss to combine. Season with salt and pepper to taste.

## 6 Slice the pork & plate your dish:

- ☐ Find the lines of muscle (or grain) on the **rested pork**; thinly slice crosswise against the grain.
- ☐ Divide the sliced pork and **salad** between 2 dishes. Top the pork with the **salsa verde**. Enjoy!