

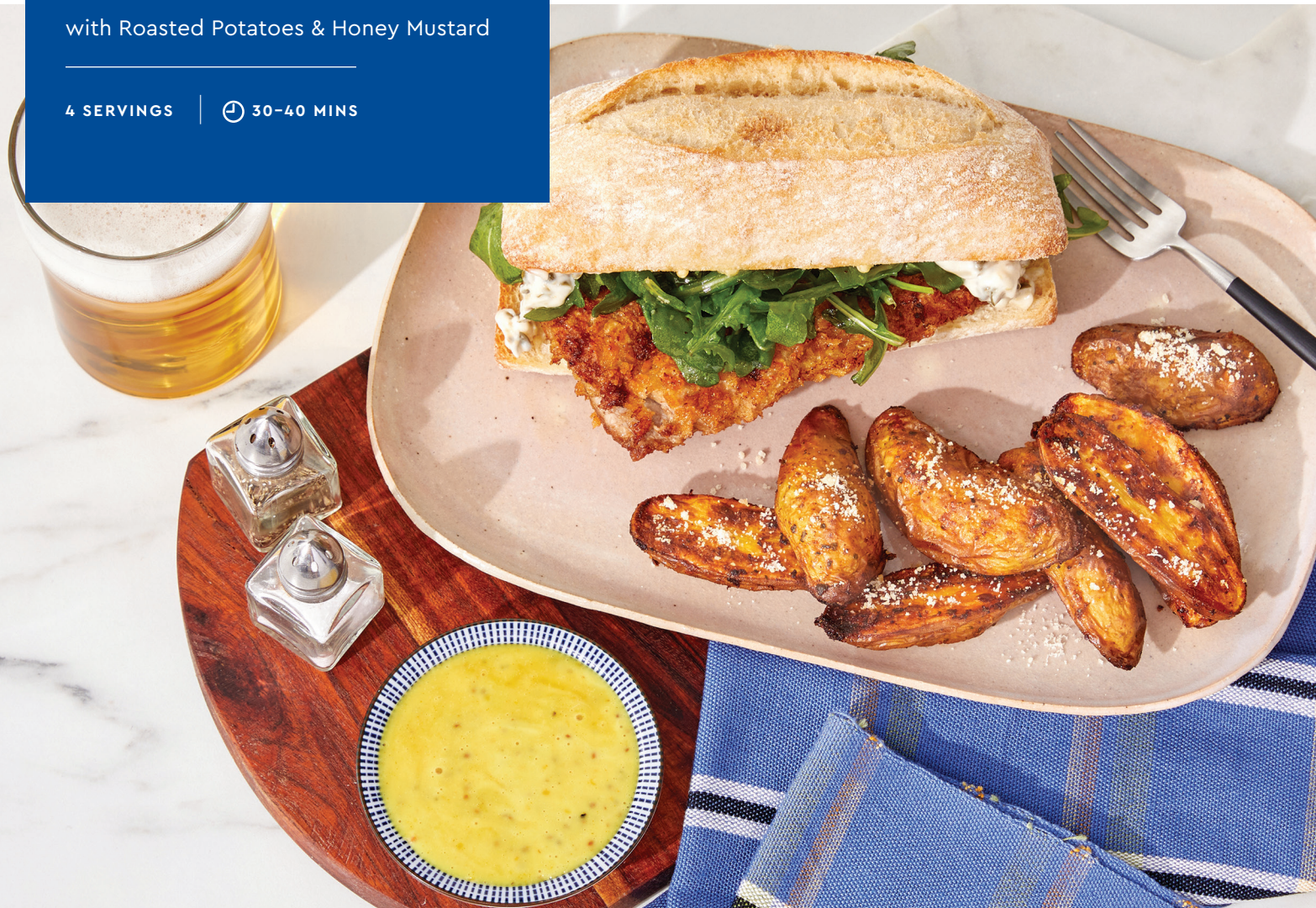
Crispy Pork Sandwiches

with Roasted Potatoes & Honey Mustard


4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com




Ingredients*


 4 Boneless, Center-Cut Pork Chops


 4 Small Baguettes


 4 oz Arugula


 ¼ cup Mayonnaise


 ⅔ cup All-Purpose Flour


 2 Pasture-Raised Eggs

 1 ¼ lbs Fingerling Potatoes

 8 oz Shredded Fontina Cheese

 ¼ cup Dijonnaise

 1 Tbsp Weeknight Hero Spice Blend¹

 1 ¼ cups Panko Breadcrumbs

 1 Tbsp Capers

 ¼ cup Grated Parmesan Cheese

 4 tps Honey

TECHNIQUE TO HIGHLIGHT

Pounding is a classic technique for achieving consistent thickness, which tenderizes the meat and allows for even cooking. This is showcased here with our pork chops—pounded thin, then coated with airy panko breadcrumbs and cooked to crispy perfection before layering onto cheesy baguettes alongside caper mayo and fresh arugula.



Serve with Blue Apron wine that has this symbol
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¹ Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the **potatoes** lengthwise.
- Halve the **baguettes**.
- Roughly chop the **capers**.
- In a bowl, combine the **mayonnaise** and **chopped capers**.
- In a separate bowl, combine the **dijonnaise** and **honey** (kneading the packet before opening); season with salt and pepper.



2 Roast & finish the potatoes

- Line a sheet pan with foil.
- Transfer the **halved potatoes** to the foil. Drizzle with **olive oil** and season with salt, pepper, and **half the spice blend**. Toss to coat and arrange in an even layer, cut side down.
- Roast 20 to 22 minutes, flipping halfway through, or until lightly browned and tender when pierced with a fork.
- Transfer to a bowl and add the **parmesan**; toss to coat.



3 Pound & bread the pork

- Meanwhile, place the **flour** and **breadcrumbs** on two separate large plates; season each with salt, pepper, and the **remaining spice blend**.
- Crack the **eggs** into a bowl; season with salt and pepper and beat until smooth.
- Pat the **pork** dry with paper towels. Place between two sheets of plastic wrap on a sturdy work surface. Using the bottom of a heavy pan (or a meat mallet), pound the pork to a 1/4-inch thickness.
- Discard the plastic wrap. Season with salt and pepper on both sides.
- Working one piece at a time, thoroughly coat the **seasoned pork** in the **seasoned flour** (tapping off any excess), then in the **beaten eggs** (letting the excess drip off), then in the **seasoned breadcrumbs** (pressing to adhere). Transfer to a separate plate.



4 Make the cheesy baguettes

- Line a separate sheet pan with foil.
- Place the **halved baguettes** on the foil, cut side up. Evenly top with the **fontina**.
- Toast in the oven 6 to 8 minutes, or until the cheese is melted and the bread is lightly browned and crispy around the edges.
- Transfer to a work surface.



5 Cook the pork

- Meanwhile, in a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a pinch of breadcrumbs sizzles immediately when added, add the **breaded pork** (tapping off any excess breading before adding). Cook 3 to 4 minutes per side (if the pan seems dry, add a drizzle of oil before flipping), or until golden brown and crispy and the pork is cooked through.*
- Transfer to a paper towel-lined plate; immediately season with salt.



6 Assemble the sandwiches & serve your dish

- Place the **arugula** in a bowl; drizzle with **olive oil** and season with salt and pepper. Toss to coat.
- Assemble the sandwiches using the **cheesy baguettes**, **caper mayo**, **cooked pork**, and **dressed arugula**.
- Serve the **sandwiches** with the **finished potatoes** and **honey mustard** on the side. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 145°F for pork.

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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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