

Mexican Pork Belly Sandwiches

with Roasted Fingerlings & Cotija

2 SERVINGS

⌚ 45-55 MINS

 **Blue Apron**
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Ingredients*



8 oz No Added Hormones Cooked Pork Belly



2 Sandwich Rolls



¾ lb Fingerling Potatoes



1 Poblano Pepper



2 oz Sliced Pickled Jalapeño Pepper



2 Scallions



1 Lime



¼ cup Sour Cream



2 Tbsps Grated Cotija Cheese



2 oz Monterey Jack Cheese



¼ cup Cilantro Sauce



1 Tbsp Smoky Spice Blend¹

WHY WE LOVE THIS DISH

Inspired by traditional Mexican tortas, these sandwiches feature rich, tender pork belly, cilantro sour cream, melty cheese, and a duo of spicy jalapeño and poblano peppers. When pressed with a heavy pot as they cook in the pan, the flavors and textures meld deliciously, while a crunchy, golden brown exterior forms on the bread.

¹ Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Quarter the **lime**.
- Halve the **potatoes** lengthwise.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve the **rolls**.
- Grate the **monterey jack** on the large side of a box grater.
- Cut off and discard the stem of the **poblano pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Roughly chop the **jalapeño pepper**.
- Thoroughly wash your hands, knife, and cutting board immediately after handling the peppers.
- In a bowl, combine the **cilantro sauce**, **sour cream**, and the **juice of 2 lime wedges**.



2 Roast 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 enough of the **spice blend** to coat (you may have extra). Toss to coat; arrange in an even layer.
- Roast 20 to 22 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



3 Cook the poblano pepper

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced poblano pepper** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until softened.
- Turn off the heat. Carefully add the **juice of the remaining lime wedges**; stir to combine.
- Transfer to a bowl.
- Wipe out the pan.



4 Slice the pork belly

- Pat the **pork belly** dry with paper towels.
- Place on a cutting board with the fat cap facing up; cut crosswise into 1/2-inch-thick pieces.



5 Brown the pork belly

- Heat the same pan on medium-high until hot.
- Add the **pork belly pieces** in an even layer. Cook, without stirring, 4 to 6 minutes, or until browned.
- Flip and cook 3 to 5 minutes, or until browned and heated through.*
- Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.
- Carefully drain off and discard the excess oil.



6 Make the sandwiches & serve your dish

- Assemble the sandwiches using the **halved rolls**, **cilantro sour cream**, **browned pork belly**, **cooked poblano pepper**, **grated monterey jack**, and **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper.
- Heat the pan of reserved fond on medium until hot (if the pan seems dry, add a drizzle of olive oil).
- Add the **sandwiches**. Place a heavy-bottomed pot (or pan) on top of the sandwiches; press down. Cook, occasionally pressing down on the pot, 2 to 3 minutes per side, or until lightly browned and the cheese is melted (if the pan seems dry, add a drizzle of olive oil before flipping).
- Transfer to a cutting board; carefully halve on an angle.
- Serve the **finished sandwiches** with the **roasted potatoes** on the side. Garnish the potatoes with the **cotija** and **sliced green tops of the scallions**. Enjoy!



*The USDA recommends reheating cooked pork to 140°F.

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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, sesame, and wheat.
Blue Apron, LLC, New York, NY 10005

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