

Mexican Pork Belly Sandwiches

with Roasted Fingerlings & Cotija

4 SERVINGS

55-65 MINS



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Ingredients*

 16 oz No Added Hormones Cooked Pork Belly

 4 Sandwich Rolls

 1 ¼ lbs Fingerling Potatoes

 2 Poblano Peppers

 2 oz Sliced Pickled Jalapeño Pepper

 4 Scallions

 1 Lime

 ½ cup Sour Cream

 2 Tbsps Grated Cotija Cheese

 4 oz Shredded Monterey Jack Cheese

 ½ 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 425°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**.
- Cut off and discard the stems of the **poblano peppers**. 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 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.



3 Roast the pork belly & potatoes

- Place the **halved potatoes** on a sheet pan. Drizzle with **olive oil** and season with salt, pepper, and the **spice blend**. Toss to coat; arrange in an even layer on one side of the sheet pan.
- Place the **pork belly pieces** in an even layer on the other side of the sheet pan.
- Roast 29 to 31 minutes, or until the potatoes are tender when pierced with a fork and the pork belly is browned and heated through.*
- Remove from the oven.



4 Cook the poblano peppers

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced poblano peppers** 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.



5 Assemble the sandwiches

- Assemble the sandwiches using the **halved rolls**, **cilantro sour cream**, **roasted pork belly**, **cooked poblano peppers**, **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.



6 Press the sandwiches & serve your dish

- Carefully wipe out the pan used to cook the peppers.
- In the same pan, heat a drizzle of **olive oil** on **medium** until hot.
- Working in batches if necessary, add the **sandwiches**. Place a heavy-bottomed pot (or pan) on top of the sandwiches and press down. Cook, occasionally pressing down on the pot, 3 to 4 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.
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