

Salsa Verde Pork Sandwiches

with Carrot Fries & Calabrian Mayo

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients*

 2 Boneless, Center-Cut Pork Chops

 2 Small Baguettes

 ¾ lb Carrots

 1 oz Sliced Roasted Red Peppers

 1 ½ tps Calabrian Chile Paste

 ⅓ cup Salsa Verde

 2 Tbsps Mayonnaise

 1 Tbsp Weeknight Hero Spice Blend¹



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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

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **carrots**. Peel and halve crosswise, then quarter lengthwise.
- Halve the **baguettes**.
- Roughly chop the **peppers**.
- In a bowl, combine the **mayonnaise** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper.



2 Roast the carrots & toast the baguettes

- Line a sheet pan with foil.
- Place the **carrot pieces** on one side of 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 8 minutes.
- Leaving the oven on, remove from the oven.
- Carefully add the **halved baguettes** to the other side of the sheet pan, cut side up. Drizzle with **olive oil** and season with salt and pepper.
- Return to oven and roast 7 to 9 minutes, or until the baguettes are lightly browned and the carrots are browned and tender when pierced with a fork.
- Remove from the oven.



3 Cook the pork

- Meanwhile, pat the **pork** dry with paper towels; season with salt and pepper on both sides.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned pork. Cook 4 to 6 minutes per side for medium (the center may still be slightly pink), or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board and let rest at least 5 minutes.



4 Slice & dress the pork

- Thinly slice the **rested pork** crosswise; place in a bowl. Add the **salsa verde** and toss to coat.



5 Assemble the sandwiches & serve your dish

- Assemble the sandwiches using the **toasted baguettes**, **Calabrian mayo**, **chopped peppers**, and **dressed pork**.
- Serve the **sandwiches** with the **roasted carrots** 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, sesame, and wheat.
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