



Grilled Philly Pork Hoagie

with Garlicky Broccolini



20-30min



2 Servings

Tucking into this sandwich is like strolling into Philly's Reading Terminal Market for DiNic's very own roast pork hoagie. Our version has sautéed broccolini and a blanket of melted fontina cheese, nestled between layers of pork on a toasted baguette. The finishing touch is a drizzle of Buffalo sauce for a delicious added kick. So, skip the trip, open the box, and enjoy a little Brotherly Love in the comfort of your own home.

What we send

- 10 oz pkg pork tenderloin
- garlic
- ¼ oz paprika
- ½ lb broccolini
- 2 oz shredded fontina ⁷
- 2 baguettes ¹
- 1 oz Buffalo sauce

What you need

- olive oil
- kosher salt & ground pepper

Tools

- meat mallet (or heavy skillet)
- grill or grill pan
- medium skillet

Cooking tip

If you don't have a grill or grill pan, heat 1 tablespoon oil in a medium heavy skillet over medium-high. Add pork, and cook until it reaches 145°F internally, 3-4 minutes per side.

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 870kcal, Fat 30g, Carbs 88g, Proteins 61g



1. Prep & season pork

Using a sharp knife, slice **pork** (parallel to cutting board) $\frac{3}{4}$ of the way through. Open like a book; use a meat mallet (or heavy skillet) to pound to $\frac{3}{4}$ -inch thickness. Finely chop **1 tablespoon garlic**. In a small bowl, combine half of the garlic, **1 teaspoon paprika**, **1 tablespoon oil**, $\frac{3}{4}$ **teaspoon salt**, and **several grinds of pepper**. Rub pork all over with paste. Let sit until step 3.



4. Cook broccolini

Meanwhile, heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccolini** and a **pinch of salt**, tossing to coat. Carefully add **2 tablespoons water** (oil may splatter), cover, and cook until crisp-tender, 1-2 minutes. Add **remaining garlic** and cook, uncovered, until broccolini is tender and lightly browned in spots, about 2 minutes. Remove skillet from heat.



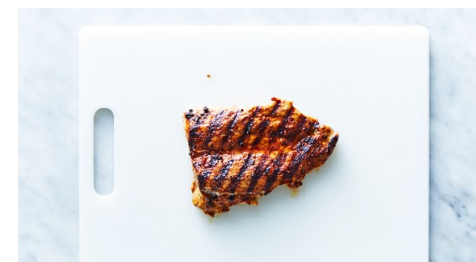
2. Prep broccolini

Preheat a grill or grill pan to high. Trim ends from **broccolini**, then cut spears in half lengthwise (or quarters, if very thick).



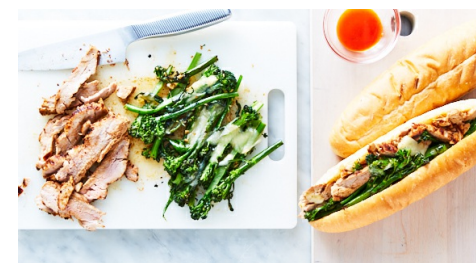
5. Finish broccolini

Use a spatula to push **broccolini** together in an even layer and top with **cheese**. Cover and keep warm off the heat (cheese will melt from residual heat).



3. Grill pork

Reduce grill or grill pan heat to medium, then brush grill grates with **oil**. Add **pork** and cook, turning 2-3 times, until lightly charred and reaches 145°F (it will still be pink in center), 8-10 minutes. Transfer to a cutting board, cover loosely with foil, and let rest.



6. Grill baguettes & serve

Slice **baguettes** lengthwise $\frac{3}{4}$ of the way through. Grill the outside of the **baguettes**, turning, until lightly toasted, about 2 minutes (watch closely). Thinly slice **pork**. Keeping **grilled baguettes** intact, carefully open and top each with **pork** and **cheesy broccolini**, and drizzle with **Buffalo sauce**. Enjoy!