



20-Min: Philly Roast Pork Sandwich

with Broccoli Rabe & Fontina



ca. 20min



2 Servings

Crusty, cheesy, and meaty, this Philly roast pork sandwich is truly iconic. With ready-to-heat pulled pork, the substantial sub comes together fast while the aromas get your belly rumbling. Crisp broccoli rabe balances the pork and a silky cheese sauce that we layer into a warm, crunchy baguette. We top it off with sweet and spicy pepperoncini for the perfect bite!

What we send

- garlic
- ½ lb broccoli rabe
- ½ lb pkg ready to heat pulled pork
- ¼ oz Italian seasoning
- 2 baguettes ¹
- 1 pkt crushed red pepper
- 1 oz mayonnaise ^{3,6}
- 2 oz shredded fontina ⁷
- 1½ oz pepperoncini ¹²

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium nonstick skillet
- rimmed baking sheet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 870kcal, Fat 38g, Carbs 89g, Protein 47g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Finely chop **2 teaspoons garlic**. Trim stems from **broccoli rabe**, then cut into ½-inch pieces. Pat **pork** dry and break into ½-inch pieces; in a medium bowl, toss with **2 teaspoons oil** and **1 teaspoon Italian seasoning**. Halve **baguettes** lengthwise, stopping before cutting all the way through. Scoop out some of the bread, if desired.



2. Brown pork

Heat a medium nonstick skillet over medium-high. Add **pork** in a single layer, press lightly with a spatula, and cook, without stirring, until bottom layer is golden brown, 2-4 minutes. Transfer pork to a plate. Reserve skillet for step 4.



3. Warm bread

Place **baguettes** on a rimmed baking sheet. Bake on center rack until bread is warm and crusty, about 5 minutes.



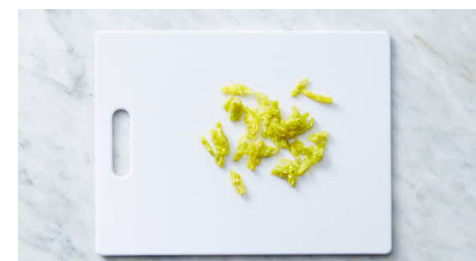
4. Cook broccoli rabe

In reserved skillet, heat **1 tablespoon oil**, **garlic**, and **a pinch of crushed red pepper** over medium-high until garlic is golden brown, 1-2 minutes. Add **broccoli rabe** and **¼ cup water**. Cover and cook until broccoli rabe is tender and water is evaporated, 3-5 minutes. Season to taste with **salt** and **pepper**.



5. Assemble sandwiches

Spread **mayonnaise** on 1 side of each **baguette**. Evenly divide **broccoli rabe**, **pork**, and **shredded cheese** between baguettes. Bake on center rack until filling is warm and cheese is melted, about 3 minutes.



6. Finish & serve

Thinly slice **pepperoncini** into ⅛-inch rings. Top each **sandwich** with as much pepperoncini as desired. Close **sandwiches**, press lightly, and cut in half crosswise, if desired. Enjoy!