



## Philly Pork Hoagie

with Garlicky Broccolini



20-30min



2 Servings

Tucking into this sandwich is like taking a trip to Philly's Reading Terminal Market for DiNic's very own roast pork hoagie with broccoli rabe and provolone. So, skip the trip, open the box, and enjoy a little Brotherly Love in the comfort of your own home. If you don't have a grill, heat 1 tablespoon oil in a skillet over medium-high, add pork, and cook until its internal temperature reaches 145°F, about 3-4 minutes per side.



## What we send

- 10 oz pkg pork tenderloin
- garlic (use 3 large cloves)
- paprika (use 1 tsp)
- 1 bunch broccolini
- 3 (¾ oz) pieces fontina <sup>7</sup>
- 2 baguettes <sup>1</sup>
- 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

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

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

### Nutrition per serving

Calories 840kcal, Fat 32g, Carbs 84g, Proteins 51g



### 1. Prep & season pork

Using a sharp knife, slice **pork** (parallel to cutting board) ¾ of the way through. Open up like a book; use a meat mallet (or heavy skillet) to pound to ¾-inch thickness. Finely chop **1 tablespoon garlic**. In a small bowl, combine **half of the garlic, 1 teaspoon paprika, 1 tablespoon oil, ¾ 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.



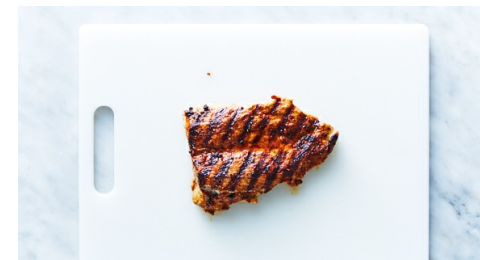
### 2. Prep broccolini & fontina

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



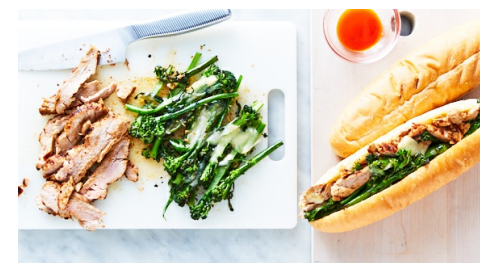
### 5. Finish broccolini

Use a spatula to push **broccolini** together in an even layer and top with **fontina**. 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 cooked to medium (slightly pink in the center) at an internal temperature of 145°F, 8-10 minutes (or longer if desired). Transfer to a cutting board, cover loosely with foil, and let rest.



### 6. Grill baguettes & serve

Slice **baguettes** lengthwise ¾ 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 divide **pork** between each. Top with **cheesy broccolini**, then drizzle with **hot sauce**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com)    **#marthaandmarleyspoon**