



## Grilled 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 it reaches 145°F internally, about 3-4 minutes per side.



## What we send

- 10 oz pork tenderloin
- garlic
- ¼ oz paprika
- 2 oz fontina <sup>7</sup>
- 1 bunch broccolini
- 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.**

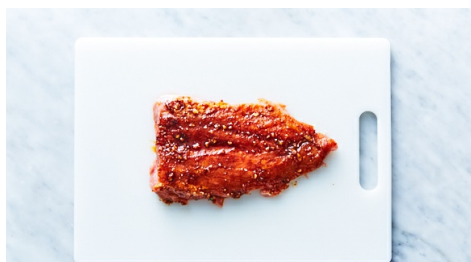
**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

## Allergens

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

## Nutrition per serving

Calories 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 up 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 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.



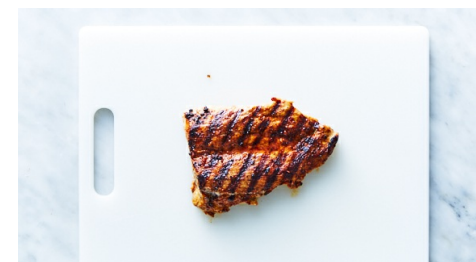
### 2. Prep broccolini

Preheat a grill or grill pan to high. Trim **broccolini**, then cut spears in half lengthwise (or quarters, if very thick). Grate or coarsely chop **fontina**, if necessary.



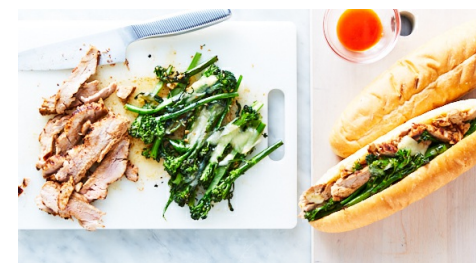
### 5. Finish broccolini

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!