



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. Ours uses quick cooking pork tenderloin, rubbed with garlic and paprika, and cheesy broccolini, which is sweeter than broccoli rabe. So, skip the trip, open the box, and enjoy a little Brotherly Love in the comfort of your own home.

What we send

- broccolini
- hot sauce
- pork tenderloin
- paprika
- garlic

What you need

- kosher salt & ground pepper
- olive oil

Tools

- meat mallet (or heavy skillet)
- 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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760.0kcal, Fat 32.0g, Proteins 47.0g, Carbs 68.0g



1. Prep pork

Pat **pork** dry. Slice lengthwise, cutting $\frac{3}{4}$ of the way through; open like a book and pound to an even $\frac{3}{4}$ -inch thickness. Peel and finely chop **3 large garlic cloves**. In a small bowl, combine **1 teaspoon of the paprika**, half of the garlic, **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

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccolini** and **a pinch of salt** and toss to coat. Add **2 tablespoons water**, cover, and cook until crisp-tender, 1-2 minutes. Add **remaining garlic** and cook, uncovered, until tender and lightly browned in spots, about 2 minutes. Remove skillet from heat.



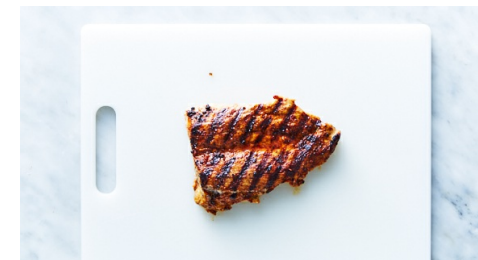
2. Prep broccolini & fontina

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



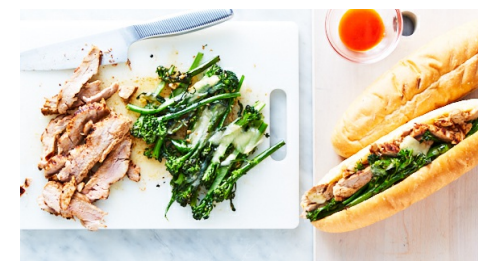
5. Finish broccolini

Pack **broccolini** together in an even layer, all in same direction, and top with **fontina**. Cover and keep warm off the heat.



3. Grill pork

Light a grill or preheat a grill pan to high and **oil** the grates, or heat $\frac{1}{2}$ **tablespoon oil** in a medium skillet, if using. Reduce heat to medium, add **pork**, and cook, turning 2-3 times, until lightly charred and cooked through, 8-10 minutes. Transfer to a cutting board, cover loosely with foil, and let rest.



6. Toast rolls & serve

Preheat broiler, if using, with a rack in the upper third. Grill or broil **rolls** on the outside, turning, until lightly toasted, about 2 minutes (watch closely). Carefully open, keeping rolls intact. Thinly slice **pork** and divide between **rolls**. Top with **cheesy broccolini** and drizzle with **hot sauce**. Enjoy!