

Cuban Sandwiches

with Sweet Plantain & Kale Salad

The undeniably delicious Cuban sandwich has its history in Cuba as early as the 1860s. In our version, we're staying true to the sandwich's roots. We're filling soft sandwich rolls with slices of tender roast pork, melty Swiss cheese, mustard and bright, quick-pickled cucumber. Then we're pan-toasting the sandwiches to golden brown (pressing them down with a pot to create that famous crust). To finish, we're pairing our sandwiches with hearty kale and tender maduros (crispy, sweet plantains) brightened up with a garlic-lime dressing.



Ingredients

- 1 Pork Roast
- 2 Sandwich Rolls
- 4 Slices Swiss Cheese
- 2 Cloves Garlic
- 1 Lime
- 1 Persian Cucumber
- 1 Black Plantain
- ½ Bunch Lacinato Kale

Knick Knacks

- 2 Tablespoons Whole Grain Dijon Mustard
- 2 Tablespoons Apple Cider Vinegar
- 1 Tablespoon Sugar

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 30 to 40 min

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/443

1



Sear & roast the pork:

Preheat the oven to 400°F. Pat the **pork** dry with paper towels; season with salt and pepper on all sides. In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned pork; cook, turning occasionally, 6 to 8 minutes, or until browned on all sides. Transfer to a foil-lined sheet pan, leaving any browned bits (or fond) in the pan on the stovetop; roast 10 to 12 minutes, or until cooked through. (An instant read thermometer should register 145°F.) Transfer to a cutting board; let rest for at least 5 minutes.

2

2



Prepare the ingredients:

While the pork sears, wash and dry the fresh produce. Peel the plantain; slice into $\frac{1}{4}$ -inch-thick rounds. Halve the rolls. Quarter the lime. Remove and discard the kale stems; roughly chop the leaves. Peel the garlic. Smash 1 clove with the side of your knife. Mince the remaining clove; smash until it resembles a paste (or use a zester). Thinly slice the cucumber; place in a heatproof container with the flattened garlic clove and **vinegar**.

3

4



Make the pickles:

While the pork roasts, in a small pot, combine the **sugar**, a big **pinch of salt** and **1 cup of water**; heat to boiling on high. Once boiling, pour the water over the **cucumber-vinegar mixture**, making sure the cucumber is completely submerged. Set aside to pickle for at least 10 minutes.

5

6



Assemble & toast the sandwiches:

Find the lines of muscle (or grain) of the **rested pork**; thinly slice crosswise against the grain. Place the **rolls** on a work surface. Spread some of the **mustard** onto each roll half. Divide the sliced pork, as many of the **pickles** as you'd like (draining before adding) and the **cheese** between the roll bottoms. Top with the roll tops. In the same pan, heat 2 teaspoons of olive oil on medium until hot. Add the sandwiches; place a heavy pot on top. Toast, occasionally pressing the pot down, 3 to 5 minutes per side, or until the cheese has melted and the rolls are browned. Transfer to a cutting board.

Make the salad & plate your dish:

While the sandwiches toast, in a bowl, combine the **garlic paste** and the **juice of all 4 lime wedges**; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined. Just before serving, in a medium bowl, combine the **kale** and **cooked plantains**. Add enough of the dressing to coat the salad (you may have extra dressing); gently toss to combine. Cut the **toasted sandwiches** in half and divide between 2 plates. Serve the salad and **any remaining pickles** on the side. Enjoy!