

Porchetta Sandwiches

Inspired by Cook's Country One Pan Wonders

Servings: 4 sandwiches (or 3 overloaded!)

Ingredients:

- 1 pork tenderloin, fat removed
- 5 tbsp. olive oil, separated
- Salt and pepper
- 2-3 sprigs of fresh rosemary, stems removed
- 1 lb. rapini, rinsed and cut into 1" pieces
- 2 cloves of garlic, minced
- 1/2 tsp. chilli flakes
- 1 red bell pepper, sliced
- 1 onion, sliced
- 3-4 Italian subs, cut lengthwise

Directions:

1. Preheat oven to 450F.
2. On baking sheet, season the pork tenderloin with 2 tbsp. oil, rosemary, salt and pepper. Roast for 10 minutes.
3. During that time, toss rapini with 2 tbsp. oil, garlic and chilli flakes in a bowl.
4. In a separate bowl, toss the bell pepper and onion with the remaining oil; season with salt and pepper to taste.
5. Remove tenderloin from oven, flip onto other side and add the rapini and pepper/onion mixture on either side of the pork.
6. Return to the oven for 20 minutes or until the tenderloin reaches 145F and the vegetables are browned slightly.

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7. Once cooked, remove the tenderloin from the pan and tent under aluminum foil letting sit for 5 minutes. Place the vegetables covered in a bowl.
8. Take the baking sheet and wipe with a paper towel to remove oil and then place the subs face open on the sheet. Bake for about 5 minutes until nicely toasted.
9. To make sandwiches, slice pork as thin as possible and construct sandwiches with the pork, rapini and vegetables. Eat right away!

Notes:

You can swap rapini with another leafy green. If choosing kale, the kale will become crispy and chip like and therefore you may want to consider sautéing the kale separately in a pan.

Add some cheese! Try sliced provolone or mozzarella – super yummy when melted on the bread.

If you're making these for packed lunches the meat and vegetables store really well separately in airtight containers. The meat can be kept for a week whereas the vegetables for 3 to 4 days.