

Roast Pork Sandwich with Kimchi Slaw

To properly construct a memorable sandwich, all you really need to do is take a little attitude and surround it with bread. The roast pork gets top billing here, but all the character comes from the kimchi slaw laced with crispy guanciale. Make it and you'll want to put it on all your sandwiches.

Ingredients

roasted pork loin

2 pounds boneless pork loin
2 ounces guanciale, 1/4-inch dice
1 tablespoon extra virgin olive oil
2 teaspoons kosher salt
1 teaspoon ground black pepper

slaw

8 ounces Brussels sprouts, shaved on a mandoline or sliced thinly (about 3 cups)
1/2 cup kimchi, finely chopped, with juices
1 scallion, sliced
1 tablespoon toasted sesame seeds
1 teaspoon sriracha sauce
1/2 teaspoon sugar
1 teaspoon sesame oil
3 tablespoons mayonnaise

4 ciabatta rolls, sliced horizontally

special equipment: casserole dish or roasting pan

Directions

for the pork loin

Preheat oven to 325 degrees. Place guanciale in bottom of casserole dish or roasting pan. Rub the pork loin all over with olive oil and season with salt and pepper. Put the pork loin on top of the guanciale and place the pan in the oven. Cook until the center reaches 145 degrees on a meat thermometer, about 1 hour and 15 min, checking temperature after about 45 minutes. With a slotted spoon, remove the guanciale to a large bowl, and reserve the pan juices. Let pork loin rest 20 minutes. Make slaw while meat is resting.

for the slaw

To the bowl with the guanciale, add Brussels sprouts, kimchi, scallion, sesame seeds, sriracha, sugar, sesame oil and mayonnaise. Toss to combine.

assembly

Place pork loin on a cutting board and thinly slice. Dip the cut side of each half of the ciabatta into the pan juices to coat lightly with the juices. On the bottom half of each dipped ciabatta half, add sliced pork. Top each with slaw and place top of roll on each.

total time: 1 hour 40 min

active prep: 25 min

serves: 4

difficulty: *easy*