

# Spanish-Style Eggs

with Summer Squash,  
Piquillo Peppers, & Aioli

**PREP TIME:** 15 minutes

**COOK TIME:** 20-30 minutes

**SERVINGS:** 2

Tonight, we're giving "breakfast-for-dinner" a gourmet twist with a few Spanish ingredients. After cooking a robust medley of vegetables, including summer squash and sweet peppers, we're stirring in sweet roasted piquillo peppers and sherry vinegar, both of which add distinctive tang and flavor. Hearty eggs and parmesan cheese complete the dish, while a creamy aioli adds a bit of richness when stirred into the mix.



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## Ingredients



2  
CAGE-FREE  
FARM EGGS



1  
SMALL BAGUETTE



1 clove  
GARLIC



4 oz  
SWEET PEPPERS



1  
SUMMER SQUASH



1  
YELLOW ONION



½ lb  
YUKON GOLD  
POTATO



1 bunch  
PARSLEY

## KNICK KNACKS:



2 oz  
ROASTED  
PIQUILLO PEPPERS



3 Tbsp  
MAYONNAISE



2 Tbsp  
TOMATO PASTE



2 Tbsp  
GRATED  
PARMESAN  
CHEESE



2 Tbsp  
SHERRY VINEGAR



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## 1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Medium dice the potato.
- ☐ Medium dice the squash.
- ☐ Peel and small dice the onion.
- ☐ Cut off and discard the sweet pepper stems; halve lengthwise, then remove and discard the ribs and seeds. Thinly slice the sweet peppers crosswise.
- ☐ Roughly chop the piquillo peppers.
- ☐ Peel and roughly chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ Roughly chop the parsley leaves and stems.
- ☐ Cut the baguette crosswise into 1-inch-thick pieces.



## 2 Start the vegetables:

- ☐ In a large pan (cast iron, or nonstick and oven-safe, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **potato**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until lightly browned and slightly softened. Add the **squash, onion, and sweet peppers**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until lightly browned and softened.

## 3 Finish the vegetables:

- ☐ Add the **tomato paste** to the pan. Cook, stirring frequently, 1 to 2 minutes, or until dark red and fragrant.
- ☐ Add the **piquillo peppers, vinegar, and ¾ cup of water**; season with salt and pepper. Cook, stirring occasionally and scraping up any browned bits from the bottom of the pan, 2 to 3 minutes, or until slightly thickened and saucy. Turn off the heat; season with salt and pepper to taste. (If your pan isn't oven-safe, transfer the finished vegetables to a baking dish.)



## 4 Toast the baguette:

- ☐ While the vegetables cook, place the **baguette** on a sheet pan; drizzle with olive oil and season with salt and pepper. Toss to coat. Arrange in a single, even layer. Toast in the oven 8 to 10 minutes, or until golden brown and crispy. Leaving the oven on, remove the toasted baguette from the oven and set aside to cool slightly.

## 5 Bake the eggs & vegetables:

- ☐ Using a spoon or a spatula, create 2 wells in the center of the pan of **finished vegetables**. Crack an **egg** into each well; season with salt and pepper. Evenly top the eggs and vegetables with the **cheese**.
- ☐ Bake 6 to 8 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness. Remove from the oven and let stand for at least 2 minutes.



## 6 Make the aioli & plate your dish:

- ☐ While the eggs and vegetables bake, in a bowl, combine the **mayonnaise** and **as much of the garlic paste as you'd like**. Season with salt and pepper to taste.
- ☐ Garnish the **baked eggs and vegetables** with the **parsley**. Serve with the aioli and **toasted baguette** on the side. Enjoy!