

Pork Chorizo, Potato & Fig Bake

with Almonds & Lemon Mayo

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com




 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients


Customized ingredients



10 oz Pork Chorizo 

SWAPPED FOR:



2 Beyond Burger™ Plant-Based Patties 



1 tsp Preserved Lemon Purée



¾ lb Potatoes



1 bunch Parsley



¼ cup Mayonnaise



1 Bell Pepper



2 Dried Turkish Figs



2 Tbsps Sliced Roasted Almonds



Serve with Blue Apron wine that has this symbol blueapron.com/wine

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Start the bake

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Transfer to a medium baking dish. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Bake 14 minutes.
- Leaving the oven on, remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, roughly chop the **figs**; place in a bowl and cover with **hot water**. Set aside to rehydrate at least 10 minutes.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then large dice.



3 Finish the bake

- To the baking dish of **partially baked potatoes**, add the **diced pepper**, **rehydrated figs** (draining before adding), and **chorizo** (tearing into bite-sized pieces before adding) in an even layer. Drizzle with **olive oil**; season with salt and pepper.
- Bake 14 to 16 minutes, or until the chorizo is browned and cooked through.
- Remove from the oven and let stand at least 2 minutes before serving.



↩ CUSTOMIZED STEP 3 *If you chose Beyond Burger™*

- Finish the bake as directed, using the **Beyond Burger™ patties** (instead of chorizo).

4 Finish & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise**, **lemon purée**, and **1 tablespoon of water**; season with salt and pepper.
- Roughly chop the **parsley** leaves and stems.
- Serve the **finished bake** topped with the **lemon mayo**, **almonds**, and **chopped parsley**. Enjoy!

