

Chicken & Pork

4 servings of each:

Chicken, Cheddar & **Pepper Sandwiches**

with Green Goddess-Dressed Salad

Cheesy Pork Sausage Bake with Rice & Crispy Onions

Let's get cooking

ONE PREP. TWO MEALS READY FOR THOSE BUSY NIGHTS. Here's your easy step-by-step guide for making mealtime magic—from Prep Day to putting on the finishing touches when you're ready to serve and eat.



Wine pairings available from blueapron.com/wine



 $c^{R_{1SP}}$ \bullet Serve the chicken dish with Blue Apron wine that has this symbol based on its ^ัจบาร flavor profile.



Serve the pork dish with Blue Apron wine that has this symbol based on its flavor profile.



TOOLS YOU'LL NEED

Knife, Cutting Board, Mixing Bowls, Wooden Spoon, 1 Sheet Pan, 1 Large Nonstick Pan, 1 Large Baking Dish

Shared Cooking Ingredients

For Both Recipes



Poblano Peppers



Sweet or Yellow Onions



Baby Spinach



1/4 cup or 6 oz Tomato Paste



2 ½ Tbsps Chicken Demi-Glace



2 Tbsps Sherry Vinegar

Chicken, Cheddar & **Pepper Sandwiches**



Boneless, Skinless Chicken



1/4 CUD

Parmesan Cheese



3 oz Pickle Chips



Small Baguettes

White Cheddar

Sweety Drop

Peppers



1/2 lb Grape Tomatoes



Romaine Lettuce



1/4 CUD





2 Tbsps Sliced Roasted Almonds



1/4 CUD Green Goddess Dressing



1 Tbsp Southern Spice Blend1

Cheesy Pork Sausage Bake



20 oz Hot Italian Pork Sausage



Long Grain White Rice



1 ½ tsps Calabrian Chile Paste



1 bunch Parsley



2 Tbsps



1/3 CUD



1 14.5-oz can Crushed Tomatoes



4 oz

Shredded

Fontina Cheese

1/3 CUD Crispy Onions



1. Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

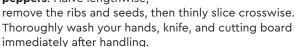
Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat. Blue Apron, LLC, New York, NY 10005



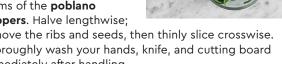


Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Halve, peel, and thinly slice the onions.
- Cut off and discard the stems of the poblano peppers. Halve lengthwise;



• Grate the **cheddar** on the large side of a box grater.



2 Roast & slice the chicken

- Line a sheet pan with foil.
- Pat the chicken dry with paper towels. Season on both sides with salt, pepper, and the Southern spice blend.
- Transfer to the sheet pan and arrange in an even layer. Drizzle with olive oil.



- Roast 18 to 20 minutes, or until lightly browned and cooked through.*
- Transfer to a cutting board. When cool enough to handle, thinly slice crosswise.



3 Cook the vegetables

- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the sliced onions and sliced poblano peppers; season with salt and pepper. Cook, stirring occasionally, 6 to 7 minutes, or until lightly browned and softened.



- Add the spinach; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until wilted.
- Carefully add the vinegar, tomato paste (if you received 6 oz, use 1/4 cup of the tomato paste), and demi-glace. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined. Turn off the heat.

Make the rice bake

- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- · In a large baking dish, combine the rice, crushed tomatoes, half the cooked vegetables, 1/3 cup of water, and as much of the chile paste as you'd like,



depending on how spicy you'd like the dish to be; season with salt and pepper. Stir to thoroughly combine. Spread into an even layer.

- Evenly top with the **fontina**, then with the **sausage** (tearing into bite-sized pieces before adding). Tightly cover the baking dish with foil.
- Bake 40 to 45 minutes, or until the rice is tender and the sausage is cooked through.
- · Leaving the oven on, remove from the oven and discard the foil.
- Return to the oven and bake 3 to 5 minutes, or until the sausage is lightly browned.
- Remove from the oven.



Chicken Sandwiches



STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

Finish & serve the sandwiches

- Halve the baguettes lengthwise.
- Roughly chop the lettuce.
- Halve the tomatoes.
- Transfer the halved baguettes to a sheet pan. Drizzle with olive oil and season with salt and pepper. Evenly top the baguette bottoms with the grated cheddar.
- Toast in the oven 5 to 7 minutes, or until the cheese is melted and bread is toasted. Transfer to a work surface.
- Assemble the sandwiches using the toasted baguettes, sliced chicken, remaining cooked vegetables, pickles, and ranch dressing.
- In a bowl, combine the chopped lettuce, halved tomatoes, almonds, sweety drop peppers, parmesan, and green goddess dressing. Toss to coat. Taste, then season with salt and pepper if desired.
- Serve the sandwiches with the salad on the side. Enjoy!



REHEATING INSTRUCTIONS

If you saved the dish for later, preheat the oven to 450°F. Reheat the chicken and vegetables in the microwave 1 to 2 minutes, or until heated through. Finish and serve as directed.

Cheesy Pork Sausage Bake

Make the creamy salsa verde

• In a bowl, combine the crème fraîche and salsa verde. Season with salt and pepper.



STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

Finish & serve the bake

- Roughly chop the parsley leaves and stems.
- Serve the sausage and rice bake drizzled with the creamy salsa verde. Garnish with the crispy onions and chopped parsley. Enjoy!



REHEATING INSTRUCTIONS

If you saved the dish for later, reheat the sausage bake in the microwave 1 to 2 minutes, or until heated through. Finish and serve as directed.

