

Pork Chorizo, Potato & Fig Bake

with Almonds & Lemon Mayo


2 OR 4 SERVINGS


⌚ 30-40 MINS

 **Blue Apron**
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Ingredients

 10 oz Pork Chorizo or
20 oz for 4 servings


 ½ oz Sweet Drop
Peppers or 1 oz
for 4 servings


 1 tsp Preserved
Lemon Purée


 ¾ lb Potatoes or
1 ½ lbs for 4 servings

 1 bunch Parsley

 ¼ cup Mayonnaise or
½ cup for 4 servings

 1 Bell Pepper or
2 for 4 servings

 2 Dried Turkish Figs
or 4 for 4 servings

 2 Tbsps Sliced
Roasted Almonds or
¼ cup for 4 servings



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COOK ALONG WITH



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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 *or a large baking dish if you're cooking 4 servings*. 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 **bell pepper**. Halve lengthwise; remove the ribs and seeds, then large dice.
- Roughly chop the **parsley** leaves and stems.



3 Finish the bake

- To the baking dish of **partially baked potatoes**, add the **diced bell 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.



4 Make the lemon mayo & serve your dish

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

