Pork Chorizo, Potato & Fig Bake

with Almonds & Lemon Mayo

4 SERVINGS | 30-40 MINS

Blue Apron
blueapron.com

Ingredients

- 18 oz Pork Chorizo
- 4 Dried Turkish Figs
- 1 tsp Preserved Lemon Purée
- 1 ¼ lbs Potatoes
- 1 bunch Parsley
- ½ cup Mayonnaise
- 2 Bell Peppers
- 1 oz Sweety Drop Peppers
- ¼ cup Sliced Roasted Almonds

FRUITY & SAVORY

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.

COOK ALONG WITH

alexa

"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 large 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 stems of the **bell peppers**. 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 peppers**, **rehydrated figs** (draining before adding), and **chorizo** (tearing into bite-sized pieces before adding) in an even layer. Season with salt and pepper; drizzle with **olive oil**.
- 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**, **sweety drop peppers**, and **chopped parsley**. Enjoy!

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

Share your photos with #blueapron

how2recycle.info
PAPER CARD

022822, FR05