



Pork Sausage Bake

Steak & Fontina Sandwiches



MEAL PREP Family Bundle

Pork & Steak

4 servings of each:

Pork Sausage Bake

with Potatoes, Creamy Pesto & Almonds

Steak & Fontina Sandwiches

with Peppers, Onions & Arugula Salad

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.



5 min

UNBOX + PLAN



60 min

PREP + COOK



5 min

FINISH + SERVE



These recipes were designed to reheat. See the Stop + Store section on the last page for more info.

Wine pairings available from blueapron.com/wine



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



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



TOOLS YOU'LL NEED

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

Shared Cooking Ingredients

For Both Recipes

2
Aloha Peppers2
Red Onions2 Tbsps or 6 oz
Tomato Paste2 Tbsps
Red Wine
Vinegar $\frac{1}{4}$ tsp
Crushed Red
Pepper Flakes

Pork Sausage Bake

20 oz
Hot Italian Pork
Sausage1 $\frac{1}{4}$ lbs
Potatoes2 oz
Dried Medjool
Dates2 oz
Balsamic-
Marinated
Cipolline Onions2 Tbsps
Capers4 Tbsps
Crème Fraîche $\frac{1}{2}$ cup
Basil Pesto $\frac{1}{4}$ cup
Sliced Roasted
Almonds1 Tbsp
Italian
Seasoning¹

Steak & Fontina Sandwiches

4
Flank Steaks4
Small Baguettes4 oz
Arugula $\frac{1}{2}$ lb
Multicolored
Grape Tomatoes1 oz
Sweaty Drop
Peppers4 oz
Shredded
Fontina Cheese $\frac{1}{4}$ cup
Grated
Parmesan
Cheese3 oz
Caramelized
Onions & Garlic $\frac{1}{4}$ cup
Mayonnaise3 Tbsps
Ranch Dressing

1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram

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



1 Prepare the ingredients

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Cut off and discard the stems of the **aloha peppers**. Halve lengthwise; remove the cores, then thinly slice crosswise.
- Halve, peel, and thinly slice the **red onions**.
- Pit and roughly chop the **dates**; place in a bowl. Cover with **hot water** and set aside to rehydrate, at least 10 minutes.
- In a separate bowl, combine the **mayonnaise** and **caramelized onions**.
- In a separate bowl, combine the **pesto** and **crème fraîche**.

**2 Start the bake**

- Transfer the **diced potatoes** to a large baking dish. Drizzle with **olive oil** and season with salt, pepper, and the **Italian seasoning**; toss to coat. Arrange in an even layer.
- Bake 16 minutes. Leaving the oven on, remove from the oven.

**3 Cook the vegetables**

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced peppers** and **sliced onions**; season with salt and pepper. Cook 3 to 4 minutes, or until slightly softened.
- Add the **vinegar** (carefully, as the liquid may splatter), **tomato paste** (if you received 6 oz, use $\frac{1}{3}$ of the **tomato paste**), and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Transfer to a bowl.
- Rinse and wipe out the pan.

**4 Finish the bake**

- To the baking dish of **partially baked potatoes**, add **half the cooked vegetables**, the **rehydrated dates** (draining before adding), **capers**, and **sausage** (tearing into bite-sized pieces before adding) in an even layer. Season with salt and pepper.
- Bake 14 to 16 minutes, or until the sausage is browned and cooked through.
- Remove from the oven and let stand at least 2 minutes.

**5 Cook the steaks**

- Meanwhile, pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook 2 to 4 minutes per side for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.



Pork Sausage
BakeSteak & Fontina
Sandwiches

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🍽️ 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 **cipolline onions**.
- Serve the **finished bake** garnished with the **creamy pesto**, **chopped cipolline onions**, and **almonds**. 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.

Steak & Fontina 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**.
- Line a sheet pan with foil. Transfer the **halved baguettes** to the foil. Drizzle with **olive oil** and season with salt and pepper. Evenly top the bottom halves of the baguette with the **fontina**.
- Toast in the oven 5 to 7 minutes, or until lightly browned around the edges and the cheese is melted. Transfer to a work surface.
- Assemble the sandwiches using the **toasted bread**, **caramelized onion mayo**, **remaining cooked vegetables**, **sliced steaks**, and **sweet drop peppers**.
- In a large bowl, combine the **arugula**, **tomatoes**, **ranch dressing**, and **parmesan**; season with salt and pepper.
- 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 **steak** and **vegetables** in the microwave 1 to 2 minutes, or until heated through. Finish and serve as directed.