



Cheesy Chicken Sandwiches

Sweet & Spicy Pork Chops



MEAL PREP Family Bundle

Chicken & Pork

4 servings of each:

Cheesy Chicken Sandwiches

with Arugula Salad & Creamy Ranch

Sweet & Spicy Pork Chops

with Pesto Pasta 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 chicken dish with Blue Apron wine that has this symbol based on its 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, Strainer, 1 Medium Pot, 1 Sheet Pan, 1 Large Nonstick Pan

Shared Cooking Ingredients

For Both Recipes



1
Bell Pepper



1/2 lb
Grape Tomatoes



1/2 lb
Sugar Snap Peas



2 oz
Sliced Roasted
Red Peppers



2 tsp
Date Syrup



2 Tbsp
Red Wine
Vinegar

Cheesy Chicken Sandwiches



4
Boneless,
Skinless Chicken
Breasts



4
Small Baguettes



4 oz
Arugula



1 oz
Pickled
Peppadew
Peppers



4 oz
White Cheddar
Cheese



1/4 cup
Grated
Parmesan
Cheese



1/4 cup
Ranch Dressing



1/4 cup
Mayonnaise



6 oz
Pickle Chips



2 Tbsp
Sliced Roasted
Almonds



1 Tbsp
Weeknight Hero
Spice Blend¹

Sweet & Spicy Pork Chops



4
Boneless,
Center-Cut Pork
Chops



1/2 lb
Orzo Pasta



5 oz
Baby Spinach



1 oz
Sweetie Drop
Peppers



4 Tbsp
Crème Fraîche



1/2 lb
Fresh Mozzarella
Cheese



1/3 cup
Basil Pesto



1 Tbsp
Calabrian Chile
Paste



4 tsp
Honey



2 Tbsp
Roasted
Pistachios



1 Tbsp
Italian
Seasoning²



1/4 tsp
Crushed Red
Pepper Flakes

1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
2. 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

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven, then preheat to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut off and discard the stem of the **bell pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Pull off and discard the tough string that runs the length of each **snap pea** pod. Halve the peas crosswise.
- Halve the **tomatoes**.
- Tear the **mozzarella** into bite-sized pieces.
- In a bowl, combine the **mozzarella pieces**, a drizzle of **olive oil**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper.
- Grate the **cheddar** on the large side of a box grater.
- Roughly chop the **peppadew peppers**.
- To make the pimento cheese, in a bowl, combine the **mayonnaise**, **grated cheddar**, **chopped peppadew peppers**, and a **pinch of the weeknight hero spice blend**. Season with salt and pepper.

**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 **remaining weeknight hero spice blend**.
- Transfer to the sheet pan.
- Roast 19 to 21 minutes, or until the chicken is lightly browned and cooked through.*
- Transfer to a cutting board; slice crosswise.

**3 Cook the pasta & wilt the spinach**

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 7 to 9 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.
- Add the **spinach**; stir until wilted and combined.

**4 Cook & slice the pork**

- Pat the **pork** dry with paper towels; season on both sides with salt, pepper, and the **Italian seasoning**.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned pork. Cook 4 to 6 minutes per side for medium (the center may still be slightly pink), 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.
- Slice the **rested pork** crosswise.

**5 Cook the vegetables & finish the pasta**

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced bell pepper**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and softened.
- Add the **halved peas**, **halved tomatoes**, **vinegar**, **roasted red peppers**, and **date syrup**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until combined. Turn off the heat.
- Leaving the rest in the pan, transfer **half the cooked vegetables** to the pot of **cooked pasta and spinach**. Add the **pesto**, **crème fraîche**, **marinated mozzarella**, and a drizzle of **olive oil**; stir to combine. Taste, then season with salt and pepper if desired.





Cheesy Chicken Sandwiches

Sweet & Spicy Pork Chops

Cheesy 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 chicken sandwiches

- Halve the **baguettes**.
- In a large bowl, combine the **arugula**, **remaining cooked vegetables**, **ranch dressing**, and **parmesan**. Season with salt and pepper.
- Line a sheet pan with foil.
- Transfer the **halved baguettes** to the foil. Drizzle with **olive oil** and season with salt and pepper. Evenly spread the **pimento cheese** onto the **bottom baguette halves**.
- Toast in the oven 4 to 6 minutes, or until the cheese is melted and the bread is lightly browned around the edges. Transfer to a work surface.
- Assemble the sandwiches using the **toasted baguettes**, **pickle chips**, and **sliced chicken**.
- Serve the **sandwiches** with the **salad** on the side. Garnish the salad with the **almonds**. Enjoy!

REHEATING INSTRUCTIONS

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

Sweet & Spicy Pork Chops

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 pork chops

- Roughly chop the **pistachios**.
- In a bowl, combine the **honey** (kneading the packet before opening) and **as much of the chile paste as you'd like**, depending on how spicy you'd like the sauce to be.
- Serve the **sliced pork** with the **pasta salad**. Garnish with the **Calabrian honey**, **sweetie drop peppers**, and **chopped pistachios**. Enjoy!

REHEATING INSTRUCTIONS

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