

Pork Chorizo & Chicken

4 servings of each:

Pork Chorizo, Potato & **Pepper Bake**

with Cilantro Sour Cream

Romesco Chicken Sandwiches

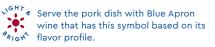
with Arugula & Nectarine Salad

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.



Wine pairings available from blueapron.com/wine





Serve the chicken 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 Large Baking Dish, 1 Sheet Pan, 1 Large Nonstick Pan

Shared Cooking Ingredients

For Both Recipes



2 Red Onions



2 Poblano Peppers



2 cloves Garlic



2 oz Sliced Roasted Red Peppers



2 Tbsps Red Wine Vinegar



Pork Chorizo, Potato, & Pepper Bake



18 oz Pork Chorizo



1 ¼ lbs Potatoes



½ lb Multicolored Grape Tomatoes



1 Lime



4 oz Shredded Monterey Jack Cheese

1 Tbsp Spanish Spice

Blend1



2 Ibsps Grated Cotija Cheese



14 cup

½ cup



½ cup Cilantro Sauce

Romesco Chicken Sandwiches







Small Baguettes



4 oz Arugula



Sweety Drop Peppers







6 Tbsps Romesco Sauce



2 Tbsps Sherry Vinegar



½ cup



2 Tbsps Sliced Roasted Almonds



1 pinch Saffron

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.} Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon 2. contains almonds

1 Prepare the ingredients

- Remove the honey from the refrigerator to bring to room temperature.
- Arrange two oven racks in the upper and lower thirds of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the potatoes.
- Peel and roughly chop 2 cloves of garlic.
- Halve, peel, and thinly slice the onions.
- Cut off and discard the stems of the poblano peppers. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands, knife, and cutting board immediately after handling.

2 Start the potatoes

- Transfer the diced potatoes to a large baking dish.
 Drizzle with olive oil and season with salt, pepper, and the spice blend. Toss to coat and arrange in an even layer.
 - with salt, pepper, spice blend. Toss to arrange in an er.
- Place on the lower oven rack and roast 14 minutes.
- Leaving the oven on, remove from the oven.

3 Bake, slice & dress the chicken

- Meanwhile, line a sheet pan with foil.
- Pat the chicken dry with paper towels; season with salt and pepper on both sides.
- Transfer to the sheet pan.
- Place on the upper oven rack and bake 18 to 20 minutes, or until browned and cooked through.*
- Transfer to a cutting board; when cool enough to handle, thinly slice crosswise.
- Transfer to a bowl; add the **romesco sauce** and stir to coat.





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 chopped garlic, sliced onions, and sliced poblano peppers; season with salt and pepper. Cook, stirring occasionally, 6 to 7



- Add the red wine vinegar (carefully, as the liquid may splatter), honey (kneading the packet before opening), and roasted red peppers. 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 baking dish of partially roasted potatoes.

5 Start the chorizo bake

- Add the tomatoes to the baking dish of potatoes and vegetables; season with salt and pepper. Carefully stir to combine and arrange in an even layer.
- Add the chorizo (tearing into bite-sized pieces before adding) in an even layer.
 Season with salt and pepper.
- Roast 14 to 16 minutes, or until the potatoes are tender when pierced with a fork and the chorizo is browned and cooked through.
- Remove from the oven.



Pork Chorizo Bake



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 chorizo bake

- Halve the lime crosswise.
- In a bowl, combine the sour cream, cilantro sauce, and the juice 1 lime half (you will have extra).
- Evenly top the baking dish of chorizo and vegetables with the **monterey jack**.
- Bake 4 to 6 minutes, or until the cheese is melted.
- Serve the finished bake topped with the cilantro sour cream and cotija. Enjoy!



REHEATING INSTRUCTIONS

If you saved the dish for later, preheat the oven to 450°F. Finish and serve as directed, but cover with foil and bake 12 to 15 minutes.

Romesco 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

- In a bowl, combine the saffron and 2 teaspoons of hot water. Set aside to bloom (or steep) at least 5 minutes.
- Add the mayonnaise to the bowl of bloomed saffron; stir to combine and season with salt and pepper.
- Halve, pit, and thinly slice the nectarines.
- In a bowl, combine the arugula, sliced nectarines, sweety drop peppers, sherry vinegar, and a drizzle of olive oil; season with salt and pepper. Toss to combine.
- Halve the baguettes. Transfer to a sheet pan, cut side up; drizzle with olive oil and season with salt and pepper. Toast in the oven 5 to 7 minutes, or until lightly browned. Transfer to a work surface.
- Assemble the sandwiches using the toasted baguettes, saffron mayo, dressed chicken, and remaining cooked vegetables.
- 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 and vegetables in the microwave 1 to 2 minutes, or until heated through. Finish and serve as directed.

