

Pork Chorizo, Potato & Pepper Bake

Romesco Chicken Sandwiches



MEAL PREP Family Bundle

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.



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 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 Onions2
Poblano
Peppers2 cloves
Garlic2 oz
Sliced Roasted
Red Peppers2 Tbsps
Red Wine
Vinegar2 tsps
Honey

Pork Chorizo, Potato, & Pepper Bake

18 oz
Pork Chorizo1 ¼ lbs
Potatoes½ lb
Multicolored
Grape Tomatoes1
Lime4 oz
Shredded
Monterey Jack
Cheese2 Tbsps
Grated Cotija
Cheese½ cup
Sour Cream½ cup
Cilantro Sauce1 Tbsp
Spanish Spice
Blend¹

Romesco Chicken Sandwiches

4
Boneless,
Skinless Chicken
Breasts4
Small Baguettes4 oz
Arugula1 oz
Sweetie Drop
Peppers2
Nectarines6 Tbsps
Romesco Sauce²2 Tbsps
Sherry Vinegar½ cup
Mayonnaise2 Tbsps
Sliced Roasted
Almonds1 pinch
Saffron

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

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.
- 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.
- 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.

**4 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 minutes, or until lightly browned and softened.
- 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,
Potato & Pepper
Bake

Romesco Chicken
Sandwiches

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**, **sweet 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.