

Sheet Pan Chorizo Sandwiches

with Fig Mayo & Roasted Sweet Potatoes

2 SERVINGS

⌚ 30-40 MINS



Ingredients

 10 oz Pork Chorizo

 1 Red Onion

 ¼ cup Mayonnaise

 2 Sandwich Rolls

 4 oz Sweet Peppers

 2 Tbsps Fig Spread

 ½ lb Sweet Potato

 2 Tbsps Grated Cotija Cheese



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.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the **sweet potato** into 1-inch-wide wedges.
- Halve and peel the **onion**; cut into ½-inch-wide wedges.
- Cut off and discard the stems of the **peppers**; remove the cores, then quarter lengthwise.
- Halve the **rolls**.



2 Roast the sweet potato wedges

- Place the **sweet potato wedges** on a sheet pan. Drizzle with **olive oil**; season with salt and pepper. Toss to coat and arrange in an even layer, skin side down.
- Roast 26 to 28 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



For easier cleanup, line your sheet pans with foil.

3 Roast the chorizo & vegetables

- Meanwhile, transfer the **onion wedges** and **quartered peppers** to a separate sheet pan. Drizzle with **olive oil**; season with salt and pepper. Toss to coat; arrange in an even layer.
- Add the **chorizo** in an even layer (tearing into bite-sized pieces before adding).

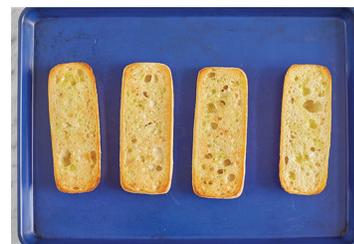


Step 3 continued:

- Roast 15 to 17 minutes, or until the vegetables are tender when pierced with a fork and the chorizo is cooked through.
- Leaving the oven on and reserving the sheet pan, transfer the **roasted chorizo and vegetables** to a large bowl. Taste, then season with salt and pepper if desired.

4 Toast the rolls

- Place the **halved rolls** on the reserved sheet pan, cut side up. Drizzle with **olive oil**.
- Toast in the oven 6 to 8 minutes, or until lightly browned and crispy around the edges.
- Transfer to a work surface.



5 Finish & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise** and **fig spread**.
- Assemble the sandwiches using the **toasted rolls**, **fig mayo**, and **roasted chorizo and vegetables**.
- Serve the **sandwiches** with the **roasted sweet potato wedges** on the side. Garnish the sweet potatoes with the **cheese**. 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

[f](#) [t](#) [@](#) Share your photos with #blueapron

