

# Epic Pork Chorizo, Potato & Fig Bake

with Almonds & Lemon Mayo

4 SERVINGS

⌚ 30-40 MINS

DREAMWORKS  
**PUSS IN BOOTS**  
THE LAST WISH  
ONLY IN THEATERS

 **Blue Apron**  
blueapron.com



## Ingredients\*

-  18 oz Pork Chorizo
-  1 ¼ lbs Potatoes
-  4 Dried Turkish Figs
-  2 Bell Peppers
-  1 oz Sweetie Drop Peppers

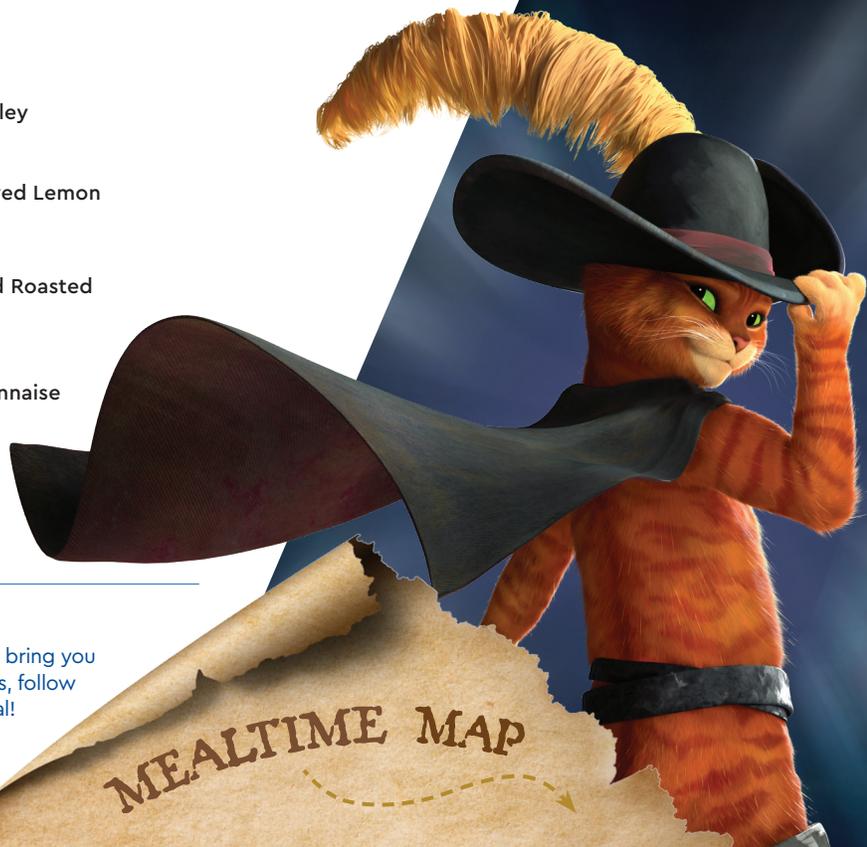
-  1 bunch Parsley
-  1 tsp Preserved Lemon Purée
-  ¼ cup Sliced Roasted Almonds
-  ¼ cup Mayonnaise

\*Ingredients may be replaced and quantities may vary.

## Your journey starts here

We're partnering with Dreamworks' *Puss in Boots: The Last Wish* to bring you bold flavors and family fun! Gather your team of fearless adventurers, follow the map on the backside of this card, and get ready for an epic meal!

#letsblueapron #pussinboots

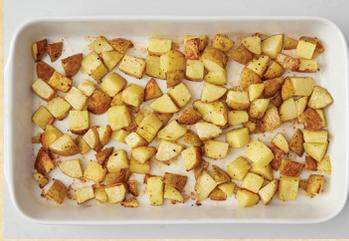




"Alexa, find Blue Apron recipes."

### 1 Start the bake

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Transfer to a large baking dish. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Bake 14 minutes.
- Leaving the oven on, remove from the oven.



### 2 Prepare the remaining ingredients

- Meanwhile, roughly chop the **figs**; place in a bowl and cover with **hot water**. Set aside to rehydrate at least 10 minutes.
- Cut off and discard the stems of the **bell peppers**. Halve lengthwise; remove the ribs and seeds, then large dice.
- Roughly chop the **parsley** leaves and stems.



### 3 Finish the bake

- To the baking dish of **partially baked potatoes**, add the **diced bell peppers**, **rehydrated figs** (draining before adding), and **chorizo** (tearing into bite-sized pieces before adding) in an even layer. Season with salt and pepper; drizzle with **olive oil**.
- Bake 14 to 16 minutes, or until the chorizo is browned and cooked through.
- Remove from the oven and let stand at least 2 minutes before serving.



### 4 Make the lemon mayo & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise**, **lemon purée**, and **1 tablespoon of water**; season with salt and pepper.
- Serve the **finished bake** topped with the **lemon mayo**, **almonds**, **sweaty drop peppers**, and **chopped parsley**. Enjoy!



Mealtime  
magic



## PUSS' Pro Tip

**Cooking's more fun together!** Get your heroes-in-training involved by skipping the knife and having your kids use their hands to tear the parsley leaves for garnish. Ready for more family fun? Head to the theater to see *Puss In Boots: The Last Wish* in theaters December 21, 2022! Learn more by scanning the QR code.

