

Poblano Pork Sausage & Potato Bake

with Creamy Tomatillo Sauce & Crispy Onions

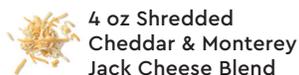
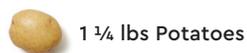
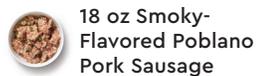
4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
blueapron.com



Ingredients*



 Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"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, cut off and discard the stems of the **peppers**; remove the cores. Halve lengthwise, then large dice.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.



3 Finish the bake

- To the baking dish of **partially baked potatoes**, add the **diced peppers, sliced white bottoms of the scallions, sausage** (tearing into bite-sized pieces before adding), and **cheese** in an even layer.
- Bake 14 to 16 minutes, or until the sausage is browned and cooked through.
- Remove from the oven and let stand at least 2 minutes before serving.



4 Make the sauce & serve your dish

- Meanwhile, in a bowl, combine the **sour cream** and **tomatillo sauce**. Season with salt and pepper.
- Serve the **finished bake** garnished with the **crispy onions** and **sliced green tops of the scallions**. Drizzle with the **sauce**. Enjoy!

