

F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.*

Ingredients

Customized ingredients



SWAPPED FOR:









4 Flour Tortillas



1 Poblano Pepper



2 oz White Cheddar Cheese



1 lb Sweet Potatoes



2 Scallions



2 Tbsps Mayonnaise



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"Alexa, find Blue Apron recipes."

Prepare & roast the sweet potatoes

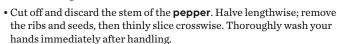
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the sweet potatoes into 1-inch-wide wedges. Place in a large bowl. Drizzle with olive oil; season with salt and pepper. Add as much of the chile paste as you'd like, depending on how spicy you'd like the dish to be. Toss to thoroughly coat.



- Transfer to a sheet pan and arrange in an even layer, skin side down.
- Roast 26 to 28 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

2 Prepare the remaining ingredients

- Meanwhile, thinly slice the scallions, separating the white bottoms and hollow green tops.
- Using a zester or the small side of a box grater, finely grate the lime to get 1 teaspoon. Quarter the lime.
- Grate the cheese on the large side of a box grater.



• In a bowl, combine the mayonnaise, lime zest, and the juice of 1 lime wedge. Season with salt and pepper.

3 Cook the chicken & pepper

- Pat the chicken dry with paper towels; season with salt and pepper.
- In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the seasoned chicken and sliced pepper in an even layer.

Cook, without stirring, 2 to 3 minutes, or until browned.



Step 3 continued:

- Add the sliced white bottoms of the scallions; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the pepper is softened and the chicken is browned and cooked through.
- Turn off the heat; stir in the juice of 1 lime wedge. Taste, then season with salt and pepper if desired.

CUSTOMIZED STEP 3 If you chose Chorizo

- In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the **chorizo** and **sliced pepper** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the sliced white bottoms of the scallions; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 6 minutes, or until the pepper is softened and the chorizo is browned and cooked through.
- Turn off the heat; stir in the juice of 1 lime wedge. Taste, then season with salt and pepper if desired.

4 Make the cheesy tortillas

- Meanwhile, place the tortillas on a separate sheet pan.
- Evenly top with the grated cheese.
- Bake 3 to 4 minutes, or until the cheese is melted.
- · Remove from the oven. Let stand at least 2 minutes.



5 Assemble the tacos & serve your dish

- Carefully assemble the tacos using the cheesy tortillas and cooked chicken and pepper.
- Serve the tacos with the roasted sweet potatoes and lime mayo. Garnish the tacos with the sliced green tops of the scallions. Serve the remaining lime wedges on the side. Enjoy!



CUSTOMIZED STEP 5 If you chose Chorizo

- Assemble the tacos and serve your dish as directed, using the cooked chorizo and pepper (instead of chicken).

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