

Chicken & Poblano Tacos

with White Cheddar Cheese

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



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

Ingredients

Customized ingredients



10 oz Chicken Breast Strips 

SWAPPED FOR:



10 oz Pork Chorizo 



1 Lime



2 tps Chipotle Chile Paste



4 Flour Tortillas



1 Poblano Pepper



2 oz White Cheddar Cheese



1 lb Sweet Potatoes



2 Scallions



2 Tbsps Mayonnaise

 Serve with Blue Apron wine that has this symbol blueapron.com/wine

Cook along on the app



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 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.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.
- 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).