

# Zesty Pork Chorizo Tacos

with Lime Mayo & Garlic-Cotija Potatoes

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
blueapron.com



## Ingredients



10 oz Pork Chorizo



1 Yellow Onion



1 Lime



1 Tbsp Honey



4 Flour Tortillas



½ lb Red Cabbage



2 Tbsps Grated Cotija Cheese



2 Tbsps Mayonnaise



¾ lb Potatoes



1 clove Garlic



2 Tbsps Tomato Paste



1 Tbsp Mexican Spice Blend<sup>1</sup>



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://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.

<sup>1</sup>. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano



"Alexa, find Blue Apron recipes."

## 1 Prepare & roast the potatoes

- Remove the **honey** from the refrigerator to bring to room temperature.
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Halve the **potatoes** lengthwise; cut crosswise into 1/4-inch-thick pieces.
- Place in a large bowl. Drizzle with **olive oil** and season with salt, pepper, and enough of the **spice blend** to coat (you may have extra); toss to coat.
- Reserving the bowl, transfer to a sheet pan. Arrange in an even layer.
- Roast 15 to 17 minutes, or until browned and tender when pierced with a fork.
- Carefully transfer the **roasted potatoes** to the reserved bowl.



## 2 Prepare the remaining ingredients

- Meanwhile, cut out and discard the core of the **cabbage**; thinly slice the leaves.
- Using a zester or the small side of a box grater, finely grate the **lime** to get 1 teaspoon. Quarter the lime.
- In a large bowl, combine the **sliced cabbage**, the **juice of 2 lime wedges**, and a drizzle of **olive oil**; season with salt and pepper. Toss to coat. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- Halve, peel, and thinly slice the **onion**.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, combine the **mayonnaise** and **lime zest**. Season with salt and pepper.



## 3 Cook the chorizo & onion

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chorizo** and **sliced onion**. Cook, stirring frequently, 5 to 7 minutes, or until lightly browned.
- Add the **honey** (kneading the packet before opening) and **tomato paste**. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.



## Step 3 continued:

- Add **1/4 cup of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until most of the liquid has cooked off and the chorizo is cooked through.
- Turn off the heat.

## 4 Warm the tortillas

- Meanwhile, if you prefer to use a microwave, wrap the **tortillas** in a damp paper towel and microwave on high 1 minute, or until heated through.
- If you prefer to use the oven, wrap the **tortillas** in foil and place directly onto an oven rack; warm 7 to 9 minutes, or until heated through.
- Transfer the warmed tortillas to a work surface and carefully unwrap.



## 5 Dress the potatoes & serve your dish

- To the bowl of **roasted potatoes**, add the **cheese**, the **juice of the remaining lime wedges**, and as much of the **garlic paste** as you'd like. Season with salt and pepper; stir to coat.
- Assemble the tacos using the **warmed tortillas**, **lime mayo**, **cooked chorizo and onion**, and **marinated cabbage** (discarding any liquid).
- Serve the **tacos** with the **dressed potatoes** on the side. Enjoy!

