



Ingredients



10 oz Pork Chorizo



1 Yellow Onion



1 Lime



1 Tbsp Honey



4 Flour Tortillas



1/2 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 Blend¹



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

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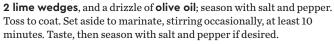
"Alexa, find Blue Apron recipes."

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



- 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 ¼ 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!





