

# Spicy Mushroom & Summer Squash Tacos

with Tomatillo Salsa

**PREP TIME:** 15 minutes

**COOK TIME:** 25-35 minutes

**SERVINGS:** 2

These hearty seasonal tacos showcase summer squash, poblano pepper, and red onion, all roasted until tender, alongside mushrooms glazed with chipotle chile paste for a kick of heat. (Chefs, you may receive grey or green zucchini, or yellow squash.) Tortillas baked under a layer of cheddar make for a deliciously melty, cheesy way to hold it all together. We're serving the tacos with a warm, tart tomatillo salsa and a salad of crisp little gem lettuce.



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## Ingredients



4  
FLOUR TORTILLAS



6 oz  
TOMATILLOS



6 oz  
WHITE BUTTON  
MUSHROOMS



1 head  
LITTLE GEM  
LETTUCE



1  
POBLANO PEPPER



1  
RED ONION



1  
SUMMER SQUASH



4 oz  
WHITE CHEDDAR  
CHEESE

## KNICK KNACKS:



2 Tbsp  
GRATED COTIJA  
CHEESE



1 Tbsp  
WHITE WINE  
VINEGAR



3 Tbsp  
ROASTED  
PEANUTS



1 Tbsp  
CHIPOTLE CHILE  
PASTE



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## 1 Prepare the ingredients:

- ☐ Preheat oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Quarter the squash lengthwise; cut crosswise into 1/4-inch-thick pieces.
- ☐ Peel and thinly slice the onion.
- ☐ Remove and discard any tomatillo husks; small dice.
- ☐ Thinly slice the mushrooms.
- ☐ Grate the cheddar cheese on the large side of a box grater.
- ☐ Cut off and discard the root end of the lettuce; separate the leaves.
- ☐ Quarter the pepper lengthwise; cut out and discard the stem, ribs, and seeds, then cut lengthwise into 1/4-inch-thick strips. Thoroughly wash your hands and cutting board immediately after handling the pepper.



## 2 Roast the vegetables:

- ☐ Line a sheet pan with aluminum foil. Add the **squash, half the onion, and as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in an even layer. Roast 12 to 14 minutes, or until tender when pierced with a fork. Leaving the oven on, remove the roasted vegetables from the oven. Carefully transfer to a bowl. Season with salt and pepper to taste. Remove and discard the foil from the sheet pan.

## 3 Make the salsa:

- ☐ While the vegetables roast, in a medium pot, heat 1 teaspoon of olive oil on medium-high until hot. Add the **remaining onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened. Add the **tomatillos** and **1/2 cup of water**; season with salt and pepper. Cook, stirring occasionally and smashing the tomatillos with the back of a spoon, 10 to 12 minutes, or until slightly thickened and the tomatillos have broken down. Stir in **half the vinegar**. Turn off the heat. Season with salt and pepper to taste. Set aside in a warm place.



## 4 Cook the mushrooms:

- ☐ In a large pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the **mushrooms**. Cook, stirring occasionally, 6 to 7 minutes, or until lightly browned. Season with salt and pepper. (If the pan seems dry, add 1 teaspoon of olive oil.) Add **1/4 cup of water** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 45 seconds to 1 minute, or until combined and slightly saucy. Turn off the heat; season with salt and pepper to taste.



## 5 Make the cheesy tortillas:

- ☐ While the mushrooms cook, place the **tortillas** on the same sheet pan. Evenly top with the **cheddar cheese**; season with salt and pepper. Bake 2 to 3 minutes, or until the cheese has melted. Remove from the oven. Transfer to a clean, dry work surface.

## 6 Make the salad & plate your dish:

- ☐ In a large bowl, combine the **remaining vinegar** and **Cotija cheese**. Slowly whisk in **1 tablespoon of olive oil** until well combined. Season with salt and pepper to taste. Add the **lettuce**; toss to thoroughly coat. Season with salt and pepper to taste. Divide between 2 dishes; garnish with the **peanuts**. Top the **cheesy tortillas** with the **cooked mushrooms** and **roasted vegetables**. Divide between the dishes of salad. Transfer the **salsa** to a serving dish and serve on the side. Enjoy!