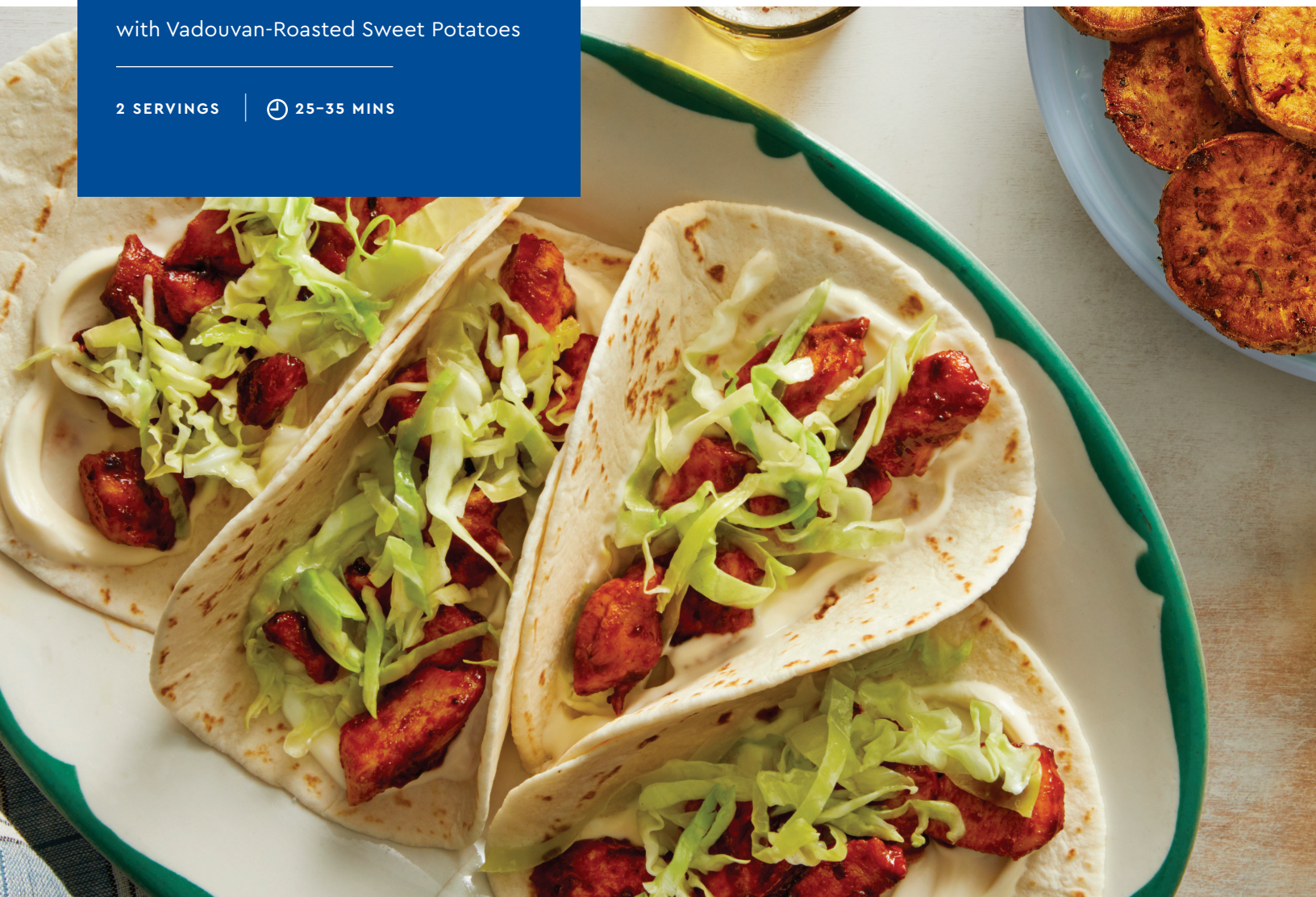


Indian-Style Chicken Tacos

with Vadouvan-Roasted Sweet Potatoes










2 SERVINGS | ⌚ 25-35 MINS

 **Blue Apron**
blueapron.com



Savory tomato chutney and sweet honey come together to give bites of chicken bold, Indian-style flavor right before they're nestled into warm flour tortillas alongside crisp cabbage and a swoosh of sour cream.

Ingredients

- | | |
|--|--|
|  10 oz Chopped Chicken Breast |  4 tsps Honey |
|  4 Flour Tortillas |  ¼ cup Sour Cream |
|  1 lb Sweet Potatoes |  2 tsps Vadouvan Curry Powder |
|  ½ lb Green Cabbage | |
|  1 Tbsp Rice Vinegar | |
|  2 Tbsps Savory Tomato Chutney | |



Serve a bottle of Blue Apron wine with this symbol: Crisp & Minerally.
blueapron.com/wine

1 Prepare & roast the sweet potatoes

- Remove the **honey** from the refrigerator to bring to room temperature.
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the **sweet potatoes** into ½-inch-thick rounds. Place on a sheet pan. Drizzle with **olive oil** and season with salt, pepper, and enough of the **curry powder** to coat (you may have extra); toss to coat. Arrange in an even layer.
- Roast 23 to 25 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare & marinate the cabbage

- Meanwhile, cut out and discard the core of the **cabbage**, then thinly slice the leaves.
- Place in a large bowl. Add **half the vinegar** and a drizzle of **olive oil**; season with salt and pepper. Stir to combine.
- Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



3 Make the sauce

- Meanwhile, in a bowl, combine the **honey** (kneading the packet before opening), **tomato chutney**, and ¼ **cup of water**. Taste, then season with salt and pepper if desired.



4 Cook the chicken & sauce

- 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** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 3 to 4 minutes, or until the sauce is thickened and the chicken is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired. Cover to keep warm.



5 Warm the tortillas

- Meanwhile, 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.
- 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.
- Transfer the warmed tortillas to a work surface and carefully unwrap.



6 Assemble the tacos & serve your dish

- Season the **sour cream** with salt and pepper.
- Assemble the tacos using the **warmed tortillas**, **seasoned sour cream**, **cooked chicken and sauce**, and **marinated cabbage**.
- Serve the **tacos** with the **roasted sweet potatoes** on the side. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 800, Total Carbohydrates: 95g, Dietary Fiber: 11g, Added Sugars: 11g, Total Fat: 28g, Saturated Fat: 8g, Protein: 43g, Sodium: 1420mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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New York, NY 10005

