

# Spicy Ginger Chicken Tacos

with Curry-Roasted Potatoes

2 SERVINGS

⌚ 25-35 MINS

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## Ingredients



10 oz or 18 oz  
Chopped Chicken  
Breast 



¾ lb Golden  
Potatoes



1 Bird's Eye  
Chile Pepper



2 tsp Vadouvan  
Curry Powder



4 Flour Tortillas



1 clove Garlic



2 Tbsps Vegetarian  
Worcestershire  
Sauce



½ lb Red Cabbage



1 piece Ginger



½ cup Tzatziki<sup>1</sup>

1. cucumber-yogurt sauce

\*Ingredients may be replaced and quantities may vary.



## 1 Prepare & roast the potatoes

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1/2-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 thoroughly coat. Arrange in an even layer.
- Roast 19 to 21 minutes, or until browned and tender when pierced with a fork.
- Transfer to a large bowl.



## 2 Prepare the remaining ingredients & make the slaw

- Meanwhile, peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- Peel 1 clove of **garlic**; using a zester, finely grate into a paste (or use the small side of a box grater).
- Cut out and discard the core of the **cabbage**; thinly slice the leaves. Place in a bowl; add the **tzatziki**. 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.
- Cut off and discard the stem of the **pepper**; thinly slice (for a milder dish, remove the ribs and seeds). Thoroughly wash your hands and cutting board immediately after handling.



## 3 Cook the chicken

- 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.



### Step 3 continued:

- Add the **chopped ginger** and **as much of the sliced pepper as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 3 to 4 minutes, or until the chicken is browned and cooked through.
- Turn off the heat. Stir in the **worcestershire sauce**, scraping up any browned bits (or fond) from the pan.

## CUSTOMIZED STEP 3 If you chose extra Chicken

- Cook the chicken as directed, using a large nonstick pan (instead of medium).

## 4 Warm the tortillas

- 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 Finish & serve your dish

- To the bowl of **roasted potatoes**, add a drizzle of **olive oil** and **as much of the garlic paste as you'd like**; toss to combine. Taste, then season with salt and pepper if desired.
- Assemble the tacos using the **warmed tortillas**, **slaw**, and **cooked chicken**.
- Serve the **tacos** with the **finished potatoes** on the side. Enjoy!



### NUTRITION PER SERVING (AS PREPARED)\*\*

Calories: 680, Total Carbohydrates: 75g, Dietary Fiber: 7g, Added Sugars: 3g, Total Fat: 24g, Saturated Fat: 8g, Protein: 44g, Sodium: 1550mg.

\*\*For information about our wellness labels visit us at [blueapron.com/wellness](https://blueapron.com/wellness). To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or [blueapron.com](https://blueapron.com).

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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