



Ingredients



10 oz **or** 18 oz Chopped Chicken Breast 🔄



3/4 lb Golden Potatoes



1 Bird's Eye Chile Pepper



2 tsps Vadouvan Curry Powder



4 Flour Tortillas



1 clove Garlic



2 Tbsps Vegetarian Worcestershire Sauce



½ lb Red Cabbage

LESTr ← Serve with Blue Apron

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1 piece Ginger



½ cup Tzatziki¹

^{1.} cucumber-yogurt sauce

^{*}Ingredients may be replaced and quantities may vary.

Prepare & roast the potatoes

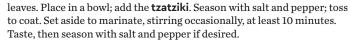
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the potatoes into 1/2-inchthick rounds.
- Place on a sheet pan. Drizzle with olive oil and season with salt, pepper, and enough of the curry powder to coat (you may have extra); toss to thoroughly coat. Arrange in an even layer.



- 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



• 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.



- 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).

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.

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. 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.





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