

Mushroom & Potato Tacos

with Avocado & Cara Cara Orange Salad

TIME: 30-40 minutes

SERVINGS: 2

This hearty vegetarian meal features soft flour tortillas filled with spiced mushrooms and potato, a bright pepper salsa, and a creamy sauce to tie it all together.



MATCH YOUR BLUE APRON WINE



Light & Fresh

Serve a bottle with this symbol for a great pairing.



Ingredients



4
FLOUR TORTILLAS



4 oz
SWEET PEPPERS



3
RADISHES



1
AVOCADO



1
SHALLOT



1/4 cup
SOUR CREAM



1 Tbsp
SPANISH SPICE
BLEND*



1
CARA CARA
ORANGE



1
LIME



3/4 lb
YUKON GOLD
POTATOES



6 oz
CREMINI
MUSHROOMS



3 Tbsps
ROASTED
PEANUTS



1 oz
SLICED PICKLED
JALAPEÑO PEPPER

* Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper, & Ground Cinnamon



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1 Prepare & roast the vegetables:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Quarter the **mushrooms**.
- ☐ Quarter the **potatoes** lengthwise; cut crosswise into 1/2-inch-thick pieces.
- ☐ Place the vegetables on a sheet pan. Drizzle with olive oil and season with salt, pepper, and 3/4 of the **spice blend**; toss to coat. Arrange in an even layer.
- ☐ Roast 21 to 23 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

2 Prepare the remaining ingredients:

- ☐ While the vegetables roast, cut out and discard the stems, ribs, and seeds of the **sweet peppers**; small dice.
- ☐ Peel and small dice the **shallot**.
- ☐ Peel and medium dice the **orange**.
- ☐ Cut off and discard the **radish** ends; halve lengthwise, then thinly slice crosswise.
- ☐ Quarter the **lime**.
- ☐ Pit, peel, and thinly slice the **avocado**. Place in a bowl; top with the **juice of 1 lime wedge** to prevent browning. Season with salt and pepper.
- ☐ Roughly chop the **pickled pepper**; thoroughly wash your hands and cutting board immediately after handling the pepper.
- ☐ In a bowl, combine the **sour cream**, a drizzle of olive oil, and **as much of the remaining spice blend as you'd like** (you may have extra spice blend). Season with salt and pepper to taste.

3 Warm the tortillas:

- ☐ While the vegetables continue to roast, place the **tortillas** on a large piece of aluminum foil. Tightly wrap to seal.
- ☐ Place directly onto the oven rack and warm 5 to 7 minutes, or until heated through. Transfer to a work surface and carefully unwrap.

4 Make the pepper salsa:

- ☐ While the tortillas warm, in a medium bowl, combine the **diced sweet peppers**, **diced shallot**, the **juice of 2 lime wedges**, and **as much of the chopped pickled 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 to taste.

5 Make the salad:

- ☐ While the tortillas continue to warm, in a medium bowl, combine the **diced orange**, **sliced radishes**, **peanuts**, and the **juice of the remaining lime wedge**. Drizzle with olive oil and season with salt and pepper to taste.

6 Assemble the tacos & serve your dish:

- ☐ Spread an even layer of the **seasoned sour cream** onto each **warmed tortilla**. Divide the **roasted vegetables** among the tortillas. Top with the **pepper salsa**.
- ☐ Transfer the **sliced avocado** to a serving dish. Top with the **salad**. Serve the tacos with the salad on the side. Enjoy!