

# Mushroom & Potato Tacos

*with Romaine & Orange Salad*

**TIME:** 30-40 minutes

**SERVINGS:** 2

For this hearty vegetarian meal, we're filling soft flour tortillas with mushrooms and potato—seasoned with a zesty, chorizo-inspired blend, then roasted. A pickled pepper relish lends bright flavor to the tacos, all tied together with a creamy sauce seasoned with the same spices. Our side salad of juicy orange and crunchy romaine rounds out the dish.



## MATCH YOUR BLUE APRON WINE



Light & Fresh

Serve a bottle with this symbol for a great pairing.



## Ingredients



4  
FLOUR TORTILLAS



3  
RADISHES



1  
ROMAINE  
LETTUCE HEART



1  
ORANGE



¾ lb  
YUKON GOLD  
POTATOES



6 oz  
CREMINI  
MUSHROOMS

## KNICK KNACKS:



3 Tbsps  
ROASTED  
PEANUTS



1 oz  
SLICED PICKLED  
JALAPEÑO PEPPER



1 Tbsp  
SPANISH SPICE  
BLEND\*



1 oz  
GOLDEN OR RED  
SWEET PIQUANTE  
PEPPERS



1  
SHALLOT



¼ cup  
SOUR CREAM



2 Tbsps  
RICE VINEGAR

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



Download our iOS or Android app to watch how-to videos, manage your account, and track your deliveries.



## 1 Prepare & roast the vegetables:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Quarter the **mushrooms**. Quarter the **potatoes** lengthwise, then cut crosswise into 1/2-inch 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, roughly chop the **piquante peppers**. Peel and small dice the **shallot**.
- ☐ Cut off and discard the root end of the **lettuce**; roughly chop the leaves. Peel and medium dice the **orange**. Cut off and discard the ends of the **radishes**; halve lengthwise, then thinly slice crosswise.
- ☐ Roughly chop the **jalapeño pepper**; thoroughly wash your hands and cutting board immediately after handling.
- ☐ 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). 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 and pliable. Transfer to a work surface and carefully unwrap.

## 4 Make the pepper relish:

- ☐ While the tortillas warm, in a medium bowl, combine the **chopped piquante peppers**, **diced shallot**, **half the vinegar**, and **as much of the chopped jalapeño 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 **chopped lettuce**, **diced orange**, **sliced radishes**, **peanuts**, and **remaining vinegar**. Drizzle with olive oil and season with salt and pepper to taste.

## 6 Assemble the tacos & serve your dish:

- ☐ Spread a layer of the **seasoned sour cream** onto the **warmed tortillas**. Top with the **roasted vegetables** and **pepper relish**.
- ☐ Serve the tacos with the **salad** on the side. Enjoy!