

Pork Chorizo Tacos

with Cheesy Roasted Potatoes

TIME: 35-45 minutes

SERVINGS: 2

These tacos get plenty of bold flavor from ground chorizo (a type of spiced pork sausage), cooked into a delightfully saucy filling with cabbage and fresh citrus juices. On the side, we're livening up roasted potatoes with garlic and Cotija cheese.



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Ingredients



10 oz
GROUND PORK
CHORIZO



1
ORANGE



3/4 lb
YUKON GOLD
POTATOES



4
FLOUR TORTILLAS



1/2 lb
CABBAGE



3 oz
RADISHES



1 clove
GARLIC



1
LIME

KNICK KNACKS:



2 Tbsps
CRÈME FRAÎCHE



2 Tbsps
GRATED COTIJA
CHEESE



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1 Prepare & roast the potatoes:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the **potatoes** lengthwise, then cut crosswise into 1/4-inch pieces. Place on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- ☐ Roast 22 to 24 minutes, or until browned and tender when pierced with a fork. Carefully transfer to a large bowl.

2 Prepare the remaining ingredients:

- ☐ While the potatoes roast, cut out and discard the core of the **cabbage**; thinly slice the leaves.
- ☐ Halve the **orange**; squeeze the juice into a bowl, straining out any seeds.
- ☐ Cut off and discard the ends of the **radishes**; halve lengthwise, then thinly slice crosswise.
- ☐ Peel and finely chop the **garlic**; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ Quarter the **lime**.
- ☐ In a bowl, combine the **crème fraîche** and the **juice of 1 lime wedge**. Drizzle with olive oil and season with salt and pepper to taste.

3 Make the filling:

- ☐ While the potatoes continue to roast, in a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **ground chorizo**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 3 to 5 minutes, or until browned.
- ☐ Add the **sliced cabbage**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- ☐ Add the **orange juice** and **1/2 cup of water**; season with salt and pepper. Cook, stirring occasionally, 6 to 7 minutes, or until the cabbage has softened and the chorizo is cooked through.
- ☐ Turn off the heat and stir in the **juice of 2 lime wedges**; season with salt and pepper to taste.

4 Warm the tortillas & season the radishes:

- ☐ While the filling cooks, place the **tortillas** on a large piece of aluminum foil and 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.
- ☐ While the tortillas warm, in a bowl, combine the **sliced radishes** and the **juice of the remaining lime wedge**. Drizzle with olive oil and season with salt and pepper.

5 Finish the potatoes:

- ☐ While the tortillas continue to warm, add the **cheese** and **as much of the garlic paste as you'd like** to the bowl of **roasted potatoes**. Stir to coat; season with salt and pepper to taste.

6 Assemble the tacos & serve your dish:

- ☐ Divide the **filling**, **seasoned radishes**, and **lime crème fraîche** among the **warmed tortillas**.
- ☐ Serve the tacos with the **finished potatoes** on the side. Enjoy!