

Grilled Veggie Tacos

with Elote

2 SERVINGS

40-50 MINS

 Blue Apron

blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an  icon) and instructions tailored to you.*



Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients

Customized ingredients

ADDED:



2 Flank Steaks 



1 Zucchini



2 Tbsps Grated Cotija Cheese



2 Tbsps Mayonnaise



4 Flour Tortillas



1 Poblano Pepper



4 oz Grape Tomatoes



¼ cup Sour Cream



1 Tbsp Mexican Spice Blend¹



2 ears of Corn



1 Red Onion



1 Lime



1 oz Sliced Pickled Jalapeño Pepper

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

¹ Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano
*Ingredients may be replaced and quantities may vary.

Making this recipe indoors?

The steps featured below provide cooking instructions for a grill—but that doesn't mean it's any less delicious when prepared in your kitchen. Scan this QR code for helpful tips for transitioning grill recipes to your oven or stovetop.



1 Prepare the ingredients & make the salsa

- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Wash and dry the fresh produce.
- Quarter the **zucchini** lengthwise.
- Remove any husks and silks from the **corn**.
- Peel the **onion**; cut crosswise into 1/2-inch rounds, keeping the layers intact.
- Halve the **lime** crosswise.
- Halve the **tomatoes**.
- Cut off and discard the stem of the **poblano pepper**. Halve lengthwise; remove the ribs and seeds.
- Roughly chop the **jalapeño pepper**.
- Thoroughly wash your hands, knife, and cutting board immediately after handling the peppers.
- In a medium bowl, combine the **halved tomatoes, the juice of 1 lime half, 2 teaspoons of olive oil, and as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper; stir to coat.



↩ ADDITIONAL STEP *If you chose Steaks*

- Pat the **steaks** dry with paper towels; drizzle with **2 teaspoons of olive oil** and season with salt and pepper on both sides.
- Grill the seasoned steaks 4 to 6 minutes per side for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board; let rest at least 5 minutes. Once rested, find the lines of muscle (or grain) on the **grilled steaks**; thinly slice crosswise against the grain.

2 Grill & chop the vegetables

- Place the **quartered zucchini, onion rounds, and halved pepper** in a large bowl. Drizzle with **2 teaspoons of olive oil** and season with salt, pepper, and **all but a pinch of the spice blend**; turn to coat.
- Grill the **prepared corn**, turning occasionally, 9 to 10 minutes, or until charred and tender. Transfer to a work surface.
- Grill the **seasoned zucchini, onion, and pepper** 3 to 6 minutes per side, or until lightly charred and softened. Transfer to a cutting board; roughly chop.



3 Toast the tortillas

- Add the **tortillas** to the grill and toast 30 seconds to 1 minute per side, or until charred.
- Transfer to a work surface.



4 Make the elote & serve your dish

- In a bowl, combine the **mayonnaise and the juice of the remaining lime half**. Season with salt and pepper.
- Evenly top the **grilled corn** with the **lime mayo, cheese, and remaining spice blend**. Season with salt and pepper.
- Assemble the tacos using the **toasted tortillas, sour cream, chopped vegetables, and salsa**.
- Serve the **tacos** with the **elote** on the side. Enjoy!



↩ CUSTOMIZED STEP 4 *If you chose Steaks*

- Make the elote and serve your dish as directed, adding the **sliced steaks** to the tacos.

*The USDA recommends a minimum safe cooking temperature of 145°F for steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [@](#) Share your photos with #blueapron

