

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

Ingredients

Customized ingredients



SWAPPED FOR:

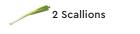




















Cook along on the app

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Prepare & roast the potatoes

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- · Line a sheet pan with foil.
- Halve the potatoes lengthwise; place on the sheet pan. Drizzle with olive oil and season with salt, pepper, and the spice blend; toss to thoroughly coat. Arrange in an even layer, cut side down.



- Roast, flipping halfway through, 28 to 30 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.

2 Prepare the remaining ingredients & make the lime mayo

- Meanwhile, thinly slice the scallions, separating the white bottoms and hollow green tops.
- Using a zester or the small side of a box grater, zest the lime to get 1 teaspoon. Quarter the lime.
- Grate the **cheese** on the large side of a box grater.
- · Cut off and discard the stem of the pepper. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the mayonnaise, lime zest, and the juice of 1 lime wedge. Season with salt and pepper.

Cook the chicken & pepper

- 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
- Add the seasoned chicken and sliced pepper in an even layer.
- Cook, without stirring, 2 to 3 minutes, or until browned.
- Add the sliced white bottoms of the scallions; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the pepper is softened and the chicken is browned and cooked through.
- Turn off the heat; stir in the juice of 1 lime wedge. Taste, then season with salt and pepper if desired.





CUSTOMIZED STEP 3 If you chose Chorizo

- In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the **chorizo** and **sliced pepper**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 6 minutes, or until browned.
- Add the sliced white bottoms of the scallions; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the pepper is softened and the chorizo is browned and cooked through.
- Turn off the heat; stir in the juice of 1 lime wedge. Taste, then season with salt and pepper if desired.

4 Make the cheesy tortillas

- Meanwhile, place the tortillas on a separate sheet pan. Evenly top with the grated cheese.
- · Bake 3 to 4 minutes, or until the cheese is melted.
- · Remove from the oven.



5 Assemble the tacos & serve your dish

- Carefully assemble the tacos using the cheesy tortillas and cooked chicken and pepper.
- Serve the tacos with the roasted potatoes, lime mayo, and remaining lime wedges on the side. Garnish the tacos with the sliced green tops of the scallions. Enjoy!





CUSTOMIZED STEP 5 If you chose Chorizo

- Assemble and serve the tacos as directed, using the cooked chorizo and pepper (instead of chicken).

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