

# Cheesy Chicken & Poblano Tacos

with Mexican-Spiced Fingerlings

2 SERVINGS

30-40 MINS

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## Ingredients

Customized ingredients

 10 oz Chicken Breast Strips 

SWAPPED FOR:

 10 oz Pork Chorizo 


 2 oz White Cheddar Cheese

 2 Tbsps Mayonnaise


 4 Flour Tortillas

 1 Poblano Pepper

 2 Scallions

 ¾ lb Fingerling Potatoes

 1 Lime

 1 Tbsp Mexican Spice Blend<sup>1</sup>

## Cook along on the app



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



## 1 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.



## 3 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 until hot.
- 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).