



Hot Honey Chicken

Cilantro Chicken Tacos

Pork & Peach Salsa Tacos

Tuscan-Spiced Pork & Pasta

MEAL PREP Recipe Bundle

Chicken & Pork

2 servings of each:

Hot Honey Chicken
with Salsa Verde Pasta & Parmesan

Cilantro Chicken Tacos
with Corn on the Cob & Ancho Mayo

Pork & Peach Salsa Tacos
with Corn & Tomatillo Sour Cream

Tuscan-Spiced Pork & Pasta
with Olive-Red Pepper Relish

Let's get grilling

ONE PREP. EIGHT SERVINGS. OPTIONS FOR DAYS. Here's your easy step-by-step guide for making mealtime magic—from Prep Day to putting on the finishing touches when you're ready to serve and eat.



1

UNPACK + PLAN

⌚ 15 min



2

COOK EVERYTHING

⌚ 60 min



3

MAKE SAUCES

⌚ 10 min



4

ASSEMBLE + STORE

⌚ 10 min



5

FINISH + SERVE

⌚ 5 min

Wine pairings available from blueapron.com/wine



Serve chicken dishes with Blue Apron wine that has this symbol based on its flavor profile.



Serve pork dishes with Blue Apron wine that has this symbol based on its flavor profile.

1

2

3

4

5

🕒 15 min

STORAGE YOU'LL NEED

8 large
containers8 small
containers

TOOLS YOU'LL NEED

Grill, Knife, Cutting Board, Mixing Bowls, Strainer, Tongs, 1 Medium Pot

Main Cooking Ingredients

For All Recipes

4
Boneless,
Skinless Chicken
Breasts4
Boneless,
Center-Cut Pork
Chops4 ears of
Corn2
Zucchini½ lb
Sweet Peppers1
Red Onion2
Scallions½ lb
Grape Tomatoes2
Peaches1
Lime1 ¼ cups
Fregola Sarda
Pasta⅓ cup
Salsa Verde1 Tbsp
Smoky Spice
Blend¹1 Tbsp
Mexican Spice
Blend²1 Tbsp
Tuscan Spice
Blend³

Grilling 101

FIRE IT UP

Light your grill and let it preheat. A hot grill prevents your ingredients from sticking (and makes step 2 easier).

CLEAN THE GRATE

Scrub the grates until smooth using a long-handled grill brush. (Don't have one? Wear a fire-safe glove and use a crumpled-up sheet of aluminum foil.)

GATHER YOUR TOOLS

You'll need grill tongs, a grill spatula, and a clean plate or tray for transporting cooked food, salt, and pepper.

OIL YOUR GRILL

Dampen a wad of paper towels with a neutral oil (like safflower, sunflower, grapeseed, or vegetable). Holding the oiled paper towels with tongs, lightly rub them across the grates to completely coat them.

CLOSE THE LID

For our recipes, we recommend keeping your grill closed while cooking. It traps heat, which can help speed up cook times, and circulates smoke for depth of flavor.

LET IT SIT

Once you've placed your meat or vegetables on the grill, don't touch them until it's time to flip, or you'll lose those clean, slightly charred lines you're planning on showing off later.

Sauce Ingredients

Cilantro Chicken Tacos with Corn on the Cob & Ancho Mayo

2 Tbsps
Mayonnaise1 Tbsp
Ancho Chile
Paste

Hot Honey Chicken with Salsa Verde Pasta & Parmesan

2 tsps
Honey1 ½ tsps
Calabrian Chile
Paste

Pork & Peach Salsa Tacos with Corn & Tomatillo Sour Cream

⅓ cup
Tomatillo-
Poblano Sauce¼ cup
Sour Cream

Tuscan-Spiced Pork & Pasta with Olive-Red Pepper Relish

1 oz
Sliced Roasted
Red Peppers1 oz
Pitted Niçoise
Olives2 Tbsps
Dried Currants

Finishing Touches

Cilantro Chicken Tacos with Corn on the Cob & Ancho Mayo

4
Flour Tortillas2 Tbsps
Raw Pepitas¼ cup
Cilantro Sauce

Hot Honey Chicken with Salsa Verde Pasta & Parmesan

2 Tbsps
Roasted
Pistachios¼ cup
Grated Parmesan
Cheese

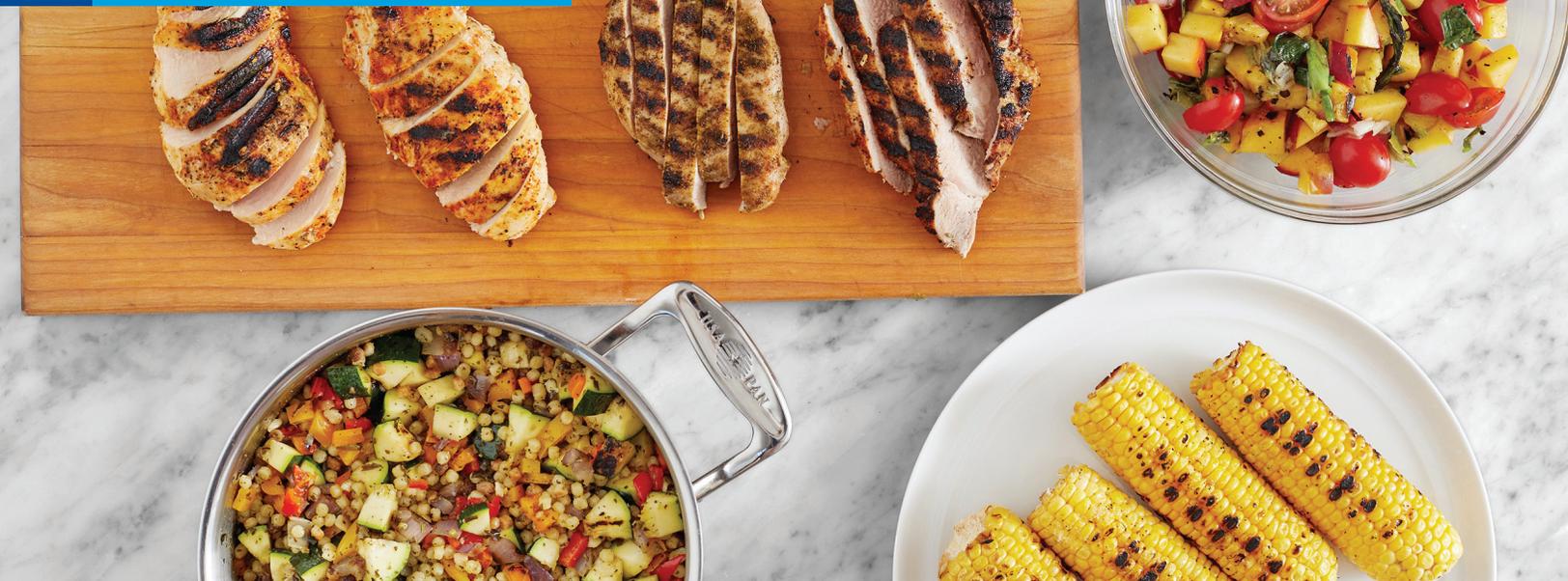
Pork & Peach Salsa Tacos with Corn & Tomatillo Sour Cream

4
Flour Tortillas¼ cup
Guacamole2 Tbsps
Grated Cotija
Cheese

Tuscan-Spiced Pork & Pasta with Olive-Red Pepper Relish

2 Tbsps
Sliced Roasted
Almonds0.7 oz
Grana Padano
Cheese

1. Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder
2. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano
3. Ground Fennel Seeds, Whole Fennel Seeds, Ground Rosemary & Ground Sage



MAIN COOKING INGREDIENTS

Pork Chops, Chicken Breasts, Fregola Sarda Pasta, Salsa Verde, Corn, Peaches, Zucchini, Sweet Peppers, Red Onion, Grape Tomatoes, Lime, Mexican Spice Blend, Tuscan Spice Blend, Smoky Spice Blend, Scallions



Cook & dress the pasta

- Preheat your grill to maintain a temperature of 450–500°F. Carefully oil the grill grates.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Place the **pasta** in a strainer and thoroughly rinse under cold water to remove any excess starch. Once boiling, add the pasta to the pot and cook, uncovered, 7 to 8 minutes, or until tender.
- Turn off the heat. Drain thoroughly and return to the pot. Add the **salsa verde**; stir to combine. Taste, then season with salt and pepper if desired.



Prepare the ingredients

- Meanwhile, wash and dry the fresh produce for bulk cooking.
- Remove any husks and silks from the **corn**. Halve and pit the **peaches**. Quarter the **zucchini** lengthwise. Cut off and discard the stems of the **sweet peppers**; remove the cores. Peel the **onion** and cut into $\frac{1}{2}$ -inch rounds, keeping the layers intact.
- Halve the **tomatoes**; transfer to a large bowl. Season with salt and pepper; stir to coat.
- Quarter the **lime**.



Grill & slice the pork

- Pat the **pork** dry with paper towels. Drizzle **2 pork chops** with **olive oil** and season on both sides with salt, pepper, and enough of the **Mexican spice blend** to coat. Drizzle the **remaining pork chops** with **olive oil** and season on both sides with salt, pepper, and enough of the **Tuscan spice blend** to coat.
- Grill 3 to 4 minutes per side for medium (the center may still be slightly pink), or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board. When cool enough to handle, slice crosswise.

*The USDA recommends a minimum safe cooking temperature of 145°F for pork.



Grill & slice the chicken

- Pat the **chicken** dry with paper towels. Drizzle with **olive oil** and season on both sides with salt, pepper, and the **smoky spice blend**.
- Grill 7 to 8 minutes per side, or until browned and cooked through.*
- Transfer to a cutting board. When cool enough to handle, slice crosswise.



Grill the peaches & vegetables

- Place the **prepared corn, peaches, zucchini, onion, sweet peppers** and **scallions** in a large bowl. Drizzle with **olive oil** and season with salt and pepper. Turn to coat.
- Grill the **seasoned corn**, turning occasionally, 9 to 10 minutes, or until charred and tender.
- Grill the **seasoned peaches, zucchini, and onion** 3 to 5 minutes per side, or until charred and softened. Grill the **seasoned sweet peppers**, turning occasionally, 5 to 7 minutes, or until charred and softened. Grill the **seasoned scallions** 2 to 3 minutes per side, or until charred and softened.
- Transfer to a cutting board.



Cut the grilled peaches & vegetables

- Medium dice the **grilled zucchini**.
- Roughly chop the **grilled sweet peppers**.
- Roughly chop the **grilled onion**.
- Medium dice the **grilled peaches**.
- Thinly slice the **scallions**, discarding the root ends.



Finish the pasta & make the salsa

- To the pot of **dressed pasta**, add the **diced zucchini, chopped sweet peppers, and chopped onion**. Stir to combine. Taste, then season with salt and pepper if desired.
- To the bowl of **seasoned tomatoes**, add the **diced peaches, sliced scallions, and the juice of 2 lime wedges** (you will have extra). Season with salt and pepper; stir to combine.

*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

Make the Sauces



Ancho Mayo

Hot
Honey

Tomatillo Sour Cream

Olive-Red
Pepper Relish

⌚ 10 min



INGREDIENTS FOR SAUCES

Mayonnaise, Ancho Chile Paste, Honey, Calabrian Chile Paste, Tomatillo-Poblano Sauce, Sour Cream, Sliced Roasted Red Peppers, Pitted Niçoise Olives, Dried Currants

Ancho Mayo

- Combine the **mayonnaise**, **ancho chile paste**, and **2 teaspoons of water**. Season with salt and pepper.

Hot Honey

- Combine the **honey** (kneading the packet before opening), **1 tablespoon of olive oil**, and **as much of the Calabrian chile paste as you'd like**, depending on how spicy you'd like the dish to be.

Tomatillo Sour Cream

- Combine the **tomatillo-poblano sauce** and **sour cream**. Season with salt and pepper.

Olive-Red Pepper Relish

- Roughly chop the **roasted peppers** and **olives**.
- Combine the **currants**, **chopped peppers** and **olives**, and **1 tablespoon of olive oil**. Season with salt and pepper.

Assemble + Store

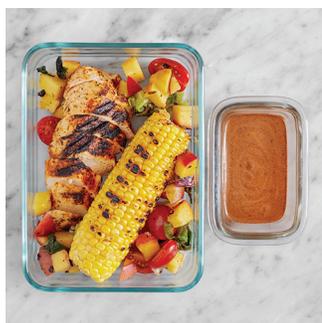


⌚ 10 min



STORAGE YOU'LL NEED

8 large containers, 8 small containers



Cilantro Chicken Tacos

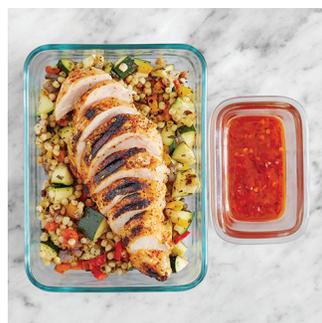
with Corn on the Cob & Ancho Mayo

Makes 2 servings:

For each serving, in a large container combine:

- $\frac{1}{4}$ **finished salsa**
- **1 grilled corn cob**
- **1 sliced chicken breast**

Transfer the **ancho mayo** to 2 small containers.



Hot Honey Chicken

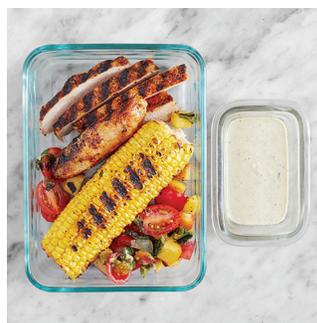
with Salsa Verde Pasta & Parmesan

Makes 2 servings:

For each serving, in a large container combine:

- $\frac{1}{4}$ **finished pasta**
- **1 sliced chicken breast**

Transfer the **hot honey** to 2 small containers.



Pork & Peach Salsa Tacos

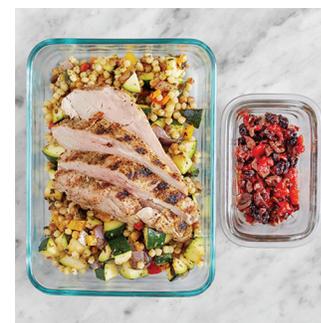
with Corn & Tomatillo Sour Cream

Makes 2 servings:

For each serving, in a large container combine:

- $\frac{1}{4}$ **finished salsa**
- **1 grilled corn cob**
- **1 sliced Mexican-spiced pork chop**

Transfer the **tomatillo sour cream** to 2 small containers.



Tuscan-Spiced Pork & Pasta

with Olive-Red Pepper Relish

Makes 2 servings:

For each serving, in a large container combine:

- $\frac{1}{4}$ **finished pasta**
- **1 sliced Tuscan-spiced pork chop**

Transfer the **olive-red pepper relish** to 2 small containers.

Cilantro Chicken
TacosPork & Peach
Salsa Tacos

Hot Honey Chicken

Tuscan-Spiced Pork
& Pasta

FINISHING INGREDIENTS

Raw Pepitas, Flour Tortillas, Cilantro Sauce, Roasted Pistachios, Grated Parmesan Cheese, Guacamole, Grated Cotija Cheese, Sliced Roasted Almonds, Grana Padano Cheese

Cilantro Chicken Tacos

with Corn on the Cob & Ancho Mayo

Makes 2 servings:

- Roughly chop the **pepitas**.
- Wrap **2 tortillas** in a damp paper towel and microwave 30 seconds to 1 minute, or until heated through.
- Heat the **finished chicken and corn** in the microwave 1 to 2 minutes, or until heated through.
- Top the **corn** with the **ancho mayo**.
- Fill the tortillas with the **chicken, finished salsa, cilantro sauce**, and **chopped pepitas**. Serve the **dressed corn** on the side.

Hot Honey Chicken

with Salsa Verde Pasta & Parmesan

Makes 2 servings:

- Roughly chop the **pistachios**.
- Heat the **finished chicken and pasta** in the microwave 1 to 2 minutes, or until heated through.
- Garnish each serving with the **hot honey, chopped pistachios**, and **parmesan**.

Pork & Peach Salsa Tacos

with Corn & Tomatillo Sour Cream

Makes 2 servings:

- Wrap **2 tortillas** in a damp paper towel and microwave 30 seconds to 1 minute, or until heated through.
- Heat the **finished pork and corn** in the microwave 1 to 2 minutes, or until heated through.
- Top the **corn** with the **tomatillo sour cream**.
- Fill the tortillas with the **pork, finished salsa, guacamole**, and **cotija**. Serve the **dressed corn** on the side.

Tuscan-Spiced Pork & Pasta

with Olive-Red Pepper Relish

Makes 2 servings:

- Heat the **finished pork and pasta** in the microwave 1 to 2 minutes, or until heated through.
- Garnish each serving with the **olive-red pepper relish, almonds**, and **Grana Padano** (crumbling before adding).

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).

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