

# Mexican-Spiced Chicken Tacos

with Citrus Salsa  
& Creamy Zucchini

**TIME:** 30-40 minutes

**SERVINGS:** 4

It's taco night, chefs! You'll layer warm corn tortillas with a cooling layer of avocado mashed with sour cream, zesty spiced chicken, and a fresh orange salsa. For a lighter side, you'll roast zucchini wedges until tender, dress them in sour cream, and finish them with a sprinkle of grated Cotija cheese.



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## Ingredients



1 1/8 lbs  
CHOPPED  
CHICKEN BREAST



12  
CORN TORTILLAS



3 oz  
RADISHES



1  
AVOCADO



2  
ZUCCHINI



1  
NAVEL ORANGE



2 Tbsps  
GRATED COTIJA  
CHEESE



2  
SCALLIONS



1/2 cup  
SOUR CREAM



1 Tbsp  
MEXICAN SPICE  
BLEND\*

\* Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin, & Dried Mexican Oregano



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## 1 Prepare the ingredients & mash the avocado:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Quarter the **zucchini** lengthwise, then halve crosswise.
- ☐ Cut off and discard the ends of the **radishes**; halve lengthwise, then thinly slice crosswise. Peel and medium dice the **orange**.
- ☐ Cut off and discard the root ends of the **scallions**; thinly slice, separating the white bottoms and green tops.
- ☐ Pit, peel, and medium dice the **avocado**. Place in a bowl with  $\frac{3}{4}$  of the **sour cream**; season with salt and pepper. Using a fork, mash to your desired consistency. Season with salt and pepper to taste.



## 2 Roast & dress the zucchini:

- ☐ Place the **zucchini pieces** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- ☐ Roast 14 to 16 minutes, or until lightly browned and tender when pierced with a fork.
- ☐ Carefully transfer the roasted zucchini to a large bowl. Add the **remaining sour cream** and a **pinch of the spice blend**; gently stir to coat. Season with salt and pepper to taste. Cover with aluminum foil to keep warm.



## 3 Warm the tortillas:

- ☐ While the zucchini roast, stack the **tortillas** on a large piece of aluminum foil; tightly wrap to seal.
- ☐ Carefully place directly onto the oven rack and warm 7 to 9 minutes, or until heated through.
- ☐ Transfer to a work surface and carefully unwrap.



## 4 Cook the chicken:

- ☐ While the tortillas warm, pat the **chicken** dry with paper towels. Place in a bowl. Season with salt, pepper, and the **remaining spice blend**; toss to coat.
- ☐ In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned chicken in an even layer and cook, without stirring, 3 to 4 minutes, or until lightly browned.
- ☐ Continue to cook, stirring frequently, 3 to 4 minutes, or until browned and cooked through. Turn off the heat. Season with salt and pepper to taste.



## 5 Make the salsa:

- ☐ While the chicken cooks, in a medium bowl, combine the **sliced radishes**, **diced orange**, and **sliced white bottoms of the scallions**. Drizzle with olive oil; season with salt and pepper to taste.



## 6 Assemble the tacos & serve your dish:

- ☐ Assemble the tacos using the **warmed tortillas**, **mashed avocado**, **cooked chicken**, and **salsa**.
- ☐ Serve the tacos with the **dressed zucchini** on the side. Garnish the zucchini with the **cheese** and **sliced green tops of the scallions**. Enjoy!