

Shredded Guajillo Chicken Tacos

with Smoky Sweet Potato Wedges

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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↔ 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.*

Ingredients

Customized ingredients


 2 Boneless, Skinless Chicken Breasts ↔

SWAPPED FOR:


 10 oz Pork Chorizo ↔

 ¼ cup Sour Cream

 4 Flour Tortillas


 3 oz Radishes

 ⅓ cup Guajillo Chile Pepper Sauce

 1 lb Sweet Potatoes

 1 oz Sliced Pickled Jalapeño Pepper

 1 Tbsp Smoky Spice Blend¹

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

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¹ Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare & roast the sweet potatoes

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the **sweet potatoes** into 1-inch-wide wedges.
- Line a sheet pan with foil.
- Transfer the **sweet potato wedges** to the foil; drizzle with **olive oil** and season with salt, pepper, and the **spice blend**. Toss to coat and arrange in an even layer, skin side down.
- Roast 26 to 28 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, halve the **radishes** lengthwise, then thinly slice crosswise.
- Roughly chop the **pepper**. Thoroughly wash your hands and cutting board immediately after handling.
- In a bowl, combine the **sour cream** and **as much of the chopped pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper.



3 Cook, shred & dress the chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **seasoned chicken**. Cook 6 to 7 minutes per side, or until browned and cooked through.*



Step 3 continued:

- Transfer to a medium bowl. When cool enough to handle, using two forks, shred the **cooked chicken** into bite-sized pieces. Add the **guajillo chile sauce**; toss to coat. 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 a drizzle of **olive oil** on medium-high until hot.
- Add the **chorizo**. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Turn off the heat; add the **guajillo chile sauce** and stir to combine. Taste, then season with salt and pepper if desired.

4 Warm the tortillas

- Meanwhile, if you prefer to use a microwave, wrap the **tortillas** in a damp paper towel and microwave on high 1 minute, or until heated through.
- If you prefer to use the oven, wrap the **tortillas** in foil and place directly onto an oven rack; warm 7 to 9 minutes, or until heated through.
- Transfer the warmed tortillas to a work surface and carefully unwrap.



5 Assemble the tacos & serve your dish

- Assemble the tacos using the **warmed tortillas**, **dressed chicken**, and **sliced radishes**.
- Serve the **tacos** with the **roasted sweet potato wedges** and **jalapeño sour cream** on the side. Enjoy!



CUSTOMIZED STEP 5 If you chose Chorizo

- Assemble the tacos and serve your dish as directed, using the **dressed chorizo** (instead of chicken).

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

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.

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