



Pesto Chicken &
Orzo Bake



Creamy Tomatillo
Chorizo Tacos



MEAL PREP Family Bundle

Chicken & Chorizo

4 servings of each:

Pesto Chicken & Orzo Bake
with Mushrooms, Peppers & Spinach

**Creamy Tomatillo
Chorizo Tacos**

with Veggies, Pepitas &
Crispy Onions

Let's get cooking

ONE PREP. TWO MEALS READY FOR THOSE BUSY NIGHTS. 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.



5 min

UNBOX + PLAN



60 min

PREP + COOK



5 min

FINISH + SERVE



These recipes
were designed to
reheat. See the
Stop + Store section
on the last page
for more info.

Wine pairings available from blueapron.com/wine



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



Serve the chorizo dish with Blue Apron wine that has this symbol based on its flavor profile.



TOOLS YOU'LL NEED

Knife, Cutting Board, Mixing Bowls, Wooden Spoon, Strainer, 1 Large Pot, 1 Large Nonstick Pan

Shared Cooking Ingredients

For Both Recipes

2
Red Onions2
Bell Peppers½ lb
Mushrooms5 oz
Baby Spinach1 Tbsp
Honey2 ½ Tbsps
Vegetable
Demi-Glace2 Tbsps
Red Wine
Vinegar¼ tsp
Crushed Red
Pepper Flakes

Pesto Chicken & Orzo Bake

18 oz
Chopped
Chicken Breast½ lb
Orzo Pasta⅓ cup
Basil Pesto4 oz
Smoked Gouda
Cheese¼ cup
Grated
Parmesan
Cheese¼ cup
Mascarpone
Cheese¼ cup
Cream1 Tbsp
Italian
Seasoning¹Creamy Tomatillo
Chorizo Tacos18 oz
Pork Chorizo8
Flour Tortillas1 oz
Sliced Pickled
Jalapeño Pepper⅓ cup
Crispy Onions¾ cup
Tomatillo-
Poblano Sauce½ cup
Sour Cream2 Tbsps
Raw Pepitas

1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram

1 Cook the pasta

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a large pot $\frac{3}{4}$ of the way up with salted water. Cover and heat to boiling on high.
- Once boiling, add the **pasta** and cook 7 to 9 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.

**2 Prepare the ingredients**

- Meanwhile, wash and dry the fresh produce.
- Cut the **mushrooms** into bite-sized pieces.
- Halve, peel, and medium dice the **onions**.
- Cut off and discard the stems of the **bell peppers**. Halve lengthwise; remove the ribs and seeds, then medium dice.
- Grate the **smoked gouda** on the large side of a box grater.
- Roughly chop the **pepitas**.
- Roughly chop the **jalapeño pepper**. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **sour cream**, **tomatillo-poblano sauce**, and **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be. Taste, then season with salt and pepper if desired.

**3 Cook the chicken**

- Pat the **chicken** dry with paper towels; place in a bowl. Season with salt, pepper, and the **Italian seasoning**. Toss to coat.
- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring occasionally, 3 to 4 minutes, or until browned and cooked through.
- Transfer to the pot of **cooked pasta**.
- Wipe out the pan.

**4 Cook the chorizo**

- In the same pan, heat **2 teaspoons 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.
- Transfer to a large bowl.
- Wipe out the pan.

**5 Cook the vegetables**

- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **mushroom pieces** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **diced onions** and **diced peppers**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until lightly browned and softened.
- Add the **demi-glaze** (carefully, as the liquid may splatter), **vinegar**, **honey** (kneading the packet before opening), and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined.

**6 Add the spinach & finish the vegetables**

- Add the **spinach** to the pan; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the spinach is wilted.
- Transfer **half the cooked vegetables** to the pot of **cooked chicken and pasta**. Stir to combine.
- Transfer the **remaining cooked vegetables** to the bowl of **cooked chorizo**. Stir to combine.



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Assemble the pasta bake

- To the pot of **cooked chicken, pasta, and vegetables**, add the **pesto, mascarpone, and cream**; season with salt and pepper. Stir until thoroughly combined. Taste, then season with salt and pepper if desired.
- Lightly oil a large baking dish. Transfer the **finished pasta** to the baking dish. Evenly top with the **grated gouda**.



STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

Finish & serve the pasta bake

- Bake 9 to 11 minutes, or until heated through and the cheese is melted. Remove from the oven and let stand at least 2 minutes before serving.
- Garnish the **finished bake** garnished with the **parmesan**. Enjoy!



REHEATING INSTRUCTIONS

If you saved the pasta bake for later, finish and serve as directed, but bake 20 to 25 minutes, or until heated through and the cheese is melted.

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STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

Finish & serve the tacos

- Wrap the **tortillas** in a damp paper towel and microwave on high 1 minute, or until heated through. Transfer the warmed tortillas to a work surface and carefully unwrap.
- Assemble the tacos as desired using the **warmed tortillas, cooked chorizo and vegetables, creamy tomatillo sauce, chopped pepitas, and crispy onions**. Enjoy!



REHEATING INSTRUCTIONS

If you saved the tacos for later, reheat the **finished chorizo and vegetables** in the microwave 1 to 2 minutes, or until heated through. Finish and serve the tacos as directed.