



Guajillo
Chicken Tacos

Cheesy Pork
Sausage Flatbread



MEAL PREP Family Bundle

Chicken & Pork Sausage

4 servings of each:

Guajillo Chicken Tacos
with Cilantro Rice &
Creamy Guacamole

**Cheesy Pork Sausage
Flatbread**
with Mozzarella & Arugula Salad

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 pork 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, 1 Medium Pot, 1 Large Nonstick Pan, 1 Sheet Pan

Shared Cooking Ingredients

For Both Recipes

2
Bell Peppers2
Red Onions2 cloves
Garlic5 oz
Baby Spinach1 Tbsp
Red Wine
Vinegar2 tsps
Honey¼ tsp
Crushed Red
Pepper Flakes

Guajillo Chicken Tacos

18 oz
Boneless
Chicken Breast
Pieces8
Flour Tortillas1 cup
Long Grain
White Rice2 Tbsps
Grated Cotija
Cheese¼ cup
Sour Cream½ cup
Cilantro Sauce¾ cup
Guajillo Chile
Pepper Sauce½ cup
Guacamole1 Tbsp
Mexican Spice
Blend¹

Cheesy Pork Sausage Flatbread

10 oz
Hot Italian Pork
Sausage1 piece
Focaccia Bread1 oz
Sweety Drop
Peppers4 oz
Arugula4 oz
Shredded
Fontina Cheese¾ cup
Grated
Parmesan
Cheese½ lb
Fresh Mozzarella
Cheese1 14.5-oz can
Crushed
Tomatoes¼ cup
Green Goddess
Dressing

1. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano

1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onions**.
- Cut off and discard the stems of the **bell peppers**; halve lengthwise, then remove the ribs and seeds. Thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **bread** horizontally.
- In a bowl, combine the **sour cream** and **guacamole**.

**2 Make the cilantro rice**

- Carefully rinse the **rice** (sifting through for any small stones or impurities). Drain thoroughly.
- In a medium pot, combine the **rice**, a **big pinch of salt**, and **2 cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Stir in the **cilantro sauce**. Taste, then season with salt and pepper if desired.

**3 Cook the vegetables**

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onions**, **sliced bell peppers**, and **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until softened.
- Add the **spinach**, **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 combined and the spinach is wilted.
- Turn off the heat. Transfer to a large bowl.
- Rinse and wipe out the pan.

**4 Assemble & bake the flatbread**

- Place the **halved bread** on a sheet pan, cut side up.
- Evenly top with the **tomatoes**, **fontina**, **mozzarella** (tearing into small pieces before adding), **half the cooked vegetables**, and **sausage** (tearing into bite-sized pieces before adding); season with salt and pepper.
- Bake 17 to 19 minutes, or until the edges of the bread are lightly browned and crispy and the sausage is cooked through.
- Remove from the oven. Let stand at least 2 minutes.

**5 Cook & finish the chicken**

- Meanwhile, pat the **chicken** dry with paper towels; place in a bowl. Season with salt, pepper, and the **spice blend**. Toss to coat.
- In the same pan, heat a drizzle 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, 2 to 3 minutes, or until browned.
- Add the **guajillo sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the chicken is coated and cooked through.
- Transfer to the bowl of **remaining cooked vegetables** and stir to combine. Taste, then season with salt and pepper if desired.





Guajillo Chicken Tacos

Cheesy Pork Sausage Flatbread

Guajillo Chicken Tacos



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 using the **warmed tortillas**, **finished chicken and vegetables**, **creamy guacamole**, and **cotija**.
- Serve the **tacos** with the **cilantro rice**. Enjoy!



REHEATING INSTRUCTIONS

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

Cheesy Pork Sausage Flatbread



STOP + STORE

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Finish & serve the flatbread

- Transfer the **baked flatbread** to a cutting board; cut into equal-sized pieces.
- Just before serving, in a bowl, combine the **arugula**, **green goddess dressing**, **sweet drop peppers**, and **half the parmesan**.
- Serve the **finished flatbread** with the **salad** on the side. Garnish the flatbread with the **remaining parmesan**. Enjoy!



REHEATING INSTRUCTIONS

If you saved the flatbread for later, preheat the oven to 450°F. Place the **flatbread** on a sheet pan; reheat in the oven 7 to 10 minutes, or until heated through and the cheese is melted. Finish and serve as directed.

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.
Blue Apron, LLC, New York, NY 10005



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