

## **Ingredients**



18 oz Boneless Chicken Breast Pieces



1 Yellow Onion



1 oz Sliced Pickled Jalapeño Pepper



1 Tbsp Ancho Chile Paste



1 Tbsp Mexican Spice Blend<sup>1</sup>



8 Flour Tortillas



6 oz Carrots



4 oz Monterey Jack Cheese



1 Tbsp Honey



4 oz Sweet Peppers



1 Avocado



½ cup Sour Cream



2 Tbsps Rice Vinegar



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

# Cook along on the app

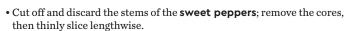
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#### "Alexa, find Blue Apron recipes."

# 1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Preheat the oven to 450°F.
- · Wash and dry the fresh produce.
- Peel the carrots and grate on the large side of a box grater.
- Halve, peel, and thinly slice the onion.



- Grate the **cheese** on the large side of a box grater.
- Halve and pit the avocado. Using a spoon, remove the avocado from the skin, then thinly slice. Transfer to a bowl. Season with salt and pepper; top with half the vinegar.
- Roughly chop the jalapeño pepper. Thoroughly wash your hands and cutting board immediately after handling.



• In a medium bowl, combine the grated carrots, remaining vinegar, half the honey (kneading the packet before opening), and as much of the chopped jalapeño pepper as you'd like, depending on how spicy you'd like the dish to be. Drizzle with olive oil and season with salt and pepper. Toss to combine.



· Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.

# Make the cheesy vegetables

- Meanwhile, line a sheet pan with foil.
- Place the sliced onion and sliced sweet peppers on the foil. Drizzle with olive oil and season with salt, pepper, and the spice blend; toss to coat. Arrange in an even layer.
- Roast 8 to 10 minutes, or until slightly softened.



#### Step 3 continued:

- Leaving the oven on, remove from the oven. Evenly top with the grated cheese.
- Return to the oven and roast 3 to 5 minutes, or until the cheese is melted.
- Remove from the oven.

### 4 Warm the tortillas

- Meanwhile, if you prefer to use a microwave, wrap the tortillas in a damp paper towel; 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 Cook the chicken & serve your dish

- Pat the chicken dry with paper towels; season with salt and pepper.
- In a large pan (nonstick, if you have one), 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.



- Add the chile paste, remaining honey, and 2 tablespoons of water (carefully, as the liquid may splatter). Cook, stirring frequently, 3 to 4 minutes, or until the chicken is coated and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Season the sour cream with salt and pepper.
- Serve the warmed tortillas with the cooked chicken, cheesy vegetables, seasoned avocado, marinated carrots, and seasoned sour cream. Enjoy!

