

Chicken & Sweet Pepper Tacos

with Monterey Jack Cheese

2 SERVINGS


⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients

 2 Boneless, Skinless Chicken Breasts

 4 oz Sweet Peppers

 2 oz Monterey Jack Cheese

 4 Flour Tortillas

 2 Scallions

 1 Tbsp Ancho Chile Paste

 1 lb Sweet Potatoes

 1 oz Sliced Pickled Jalapeño Pepper

 2 Tbsps Mayonnaise

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

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.



"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. Place in a large bowl. Add the **chile paste**. Drizzle with **olive oil**; season with salt and pepper. Toss to thoroughly coat.
- Transfer to a sheet pan 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, thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Grate the **cheese** on the large side of a box grater.
- Cut off and discard the stems of the **sweet peppers**; remove the cores. Thinly slice crosswise into rings.
- Roughly chop the **jalapeño pepper**. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **mayonnaise** and **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper.



3 Cook the peppers

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced sweet peppers** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.



Step 3 continued:

- Add the **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened.
- Transfer to a bowl. Taste, then season with salt and pepper if desired.
- Wipe out the pan.

4 Cook the chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- In the same pan, heat a drizzle 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.*
- Transfer to a cutting board.



5 Make the cheesy tortillas

- Meanwhile, place the **tortillas** on a separate sheet pan.
- Evenly top with the **grated cheese**.
- Toast in the oven 3 to 4 minutes, or until the cheese is melted.
- Transfer to a work surface and let stand at least 2 minutes.



6 Finish & serve your dish

- Slice the **cooked chicken** crosswise.
- Carefully assemble the tacos using the **cheesy tortillas**, **sliced chicken**, and **cooked peppers**.
- Serve the **tacos** with the **roasted sweet potatoes** and **jalapeño mayo** on the side. Garnish the tacos with the **sliced green tops of the scallions**. Enjoy!



*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.

Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [i](#) [@](#) Share your photos with #blueapron

