

Seared Steak Tacos

with Cheesy Roasted Potatoes & Tomatillo Sour Cream

4 SERVINGS

⌚ 40-50 MINS



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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



4 Steaks

SWAPPED FOR:



18 oz Pork Chorizo



2 Scallions



½ cup Sour Cream



1 Tbsp Weeknight Hero Spice Blend¹



8 Flour Tortillas



2 Poblano Peppers



1 oz Pickled Peppadew Peppers



⅓ cup Tomatillo-Poblano Sauce



1 Red Onion



1 ¼ lbs Potatoes



4 oz White Cheddar Cheese



1 Tbsp Mexican Spice Blend²



Serve with Blue Apron wine that has this symbol
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¹ Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley ² Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1/2-inch rounds.
- Halve, peel, and thinly slice the **onion**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Roughly chop the **peppadew peppers**.
- Grate the **cheese** on the large side of a box grater.
- Cut off and discard the stems of the **poblano peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, whisk together the **tomatillo sauce** and **sour cream**. Season with salt and pepper.



2 Make the cheesy potatoes

- Place the **potato rounds** on a sheet pan; drizzle with **olive oil** and season with salt, pepper, and the **weeknight hero spice blend**. Toss to coat and arrange in an even layer.
- Roast 20 to 22 minutes, or until browned and tender when pierced with a fork.
- Leaving the oven on, remove from the oven. Evenly top with the **grated cheese**.
- Return to the oven and roast 2 to 4 minutes, or until the cheese is melted.
- Remove from the oven.



3 Cook & finish 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 onion**, **sliced white bottoms of the scallions**, and **sliced poblano peppers**; season with salt and pepper. Cook, stirring occasionally, 6 to 7 minutes, or until softened.



Step 3 continued:

- Transfer to a bowl; stir in the **chopped peppadew peppers**. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Wipe out the pan.

4 Cook the steaks

- Pat the **steaks** dry with paper towels; season on all sides with salt, pepper, and the **Mexican spice blend**.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook, turning occasionally, 8 to 10 minutes for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board and let rest at least 5 minutes.

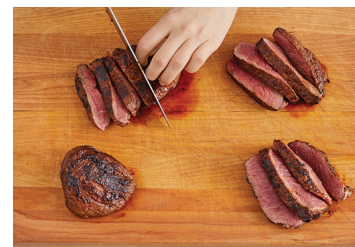


CUSTOMIZED STEP 4 If you chose Chorizo

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chorizo**; season with salt, pepper, and a **pinch of the Mexican spice blend** (you will have extra). 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.

5 Finish & serve your dish

- 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.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Assemble the tacos using the **warmed tortillas**, **sliced steaks**, **finished vegetables**, and **tomatillo sour cream**.
- Serve the **tacos** with the **cheesy potatoes** on the side. Garnish the potatoes with the **sliced green tops of the scallions**. Enjoy!



CUSTOMIZED STEP 5 If you chose Chorizo

- Finish and serve your dish as directed, using the **cooked chorizo** (instead of sliced steak).

*The USDA recommends a minimum safe cooking temperature of 145°F for steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

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

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