



Cheesy Chicken Tacos

Hot Italian Pork Sausage Cheeseburgers



MEAL PREP Family Bundle

Chicken & Pork Sausage

4 servings of each:

Cheesy Chicken Tacos
with Lime Sour Cream &
Corn on the Cob

**Hot Italian Pork Sausage
Cheeseburgers**
with Arugula Salad & Almonds

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, Spatula, Wooden Spoon, Strainer, 1 Large Pot, 1 Large Nonstick Pan, 2 Sheet Pans

Shared Cooking Ingredients

For Both Recipes



2
Red Onions



2
Bell Peppers



2 cloves
Garlic



2 Tbsps
Red Wine
Vinegar



1 tsp
Whole Dried
Oregano



¼ tsp
Crushed Red
Pepper Flakes

Cheesy Chicken Tacos



22 oz
Chicken Breast
Strips



8
Flour Tortillas



4 ears of
Corn



1
Lime



2 Tbsps
Grated Cotija
Cheese



½ cup
Sour Cream



4 oz
Shredded
Monterey Jack
Cheese



½ cup
Guacamole



1 Tbsp
Mexican Spice
Blend¹

Hot Italian Pork Sausage Cheeseburgers



20 oz
Hot Italian Pork
Sausage



4
Challah Buns



4 oz
Arugula



½ lb
Grape Tomatoes



¼ cup
Grated
Parmesan
Cheese



½ lb
Fresh Mozzarella
Cheese



1 Tbsp
Calabrian Chile
Paste



2 Tbsps
Balsamic
Vinegar



¼ cup
Mayonnaise



2 Tbsps
Sliced Roasted
Almonds

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

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



1 Prepare the ingredients

- Preheat the oven to 450°F.
- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Halve, peel, and thinly slice the **onions**.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **lime**.
- Remove any husks and silks from the **corn**.

**2 Form & cook the patties**

- Form the **sausage** into four $\frac{1}{2}$ -inch-thick patties.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties**. Cook 5 to 6 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through.*
- Transfer to a plate.
- Wipe out the pan.

**3 Cook the chicken**

- 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. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Continue to cook, stirring frequently, 2 to 3 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a large bowl.

**4 Cook the vegetables & finish the chicken**

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced peppers**, **sliced onions**, and **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and slightly softened.
- Add the **oregano**, **red wine vinegar** (carefully, as the liquid may splatter), and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until combined and the vegetables are softened.
- Turn off the heat.
- Leaving the rest in the pan, transfer **half the cooked vegetables** to the bowl of **cooked chicken**; add the **juice of 1 lime half**. Toss to combine.

**5 Cook the corn**

- Meanwhile, add the **corn cobs** to the pot of boiling water. Cook 3 to 4 minutes, or until bright yellow and slightly tender. Turn off the heat.
- Drain thoroughly and pat dry with paper towels.



*The USDA recommends a minimum safe cooking temperature of 160°F for pork.

Cheesy Chicken Tacos



Hot Italian Pork Sausage Cheeseburgers



Cheesy 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

- In a bowl, combine the **sour cream** and the **juice of the remaining lime half**; season with salt and pepper.
- Line a sheet pan with foil.
- Transfer the **tortillas** to the foil. Evenly top with the **monterey jack**.
- Toast in the oven 3 to 5 minutes, or until lightly browned and the cheese is melted.
- Transfer to a work surface.
- Assemble the tacos using the **cheesy tortillas**, **finished chicken and vegetables**, and **guacamole**.
- Serve the **tacos** with the **cooked corn** on the side. Top the corn with the **lime sour cream** and **cotija**. Enjoy!

🔥 REHEATING INSTRUCTIONS

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

Italian Pork Sausage Cheeseburgers

🍽️ 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 cheeseburgers

- Halve the **buns**.
- Thinly slice the **mozzarella**.
- Line a sheet pan with foil. Transfer the **halved buns** to the foil, cut side up. Top with the **sliced mozzarella**. Toast in the oven 5 to 7 minutes, or until lightly browned and the cheese is melted. Carefully transfer to a work surface.
- Meanwhile, halve the **tomatoes**.
- In a large bowl, whisk together the **balsamic vinegar** and **1 tablespoon of olive oil**. Add the **arugula**, **parmesan**, and **halved tomatoes**; season with salt and pepper. Toss to coat.
- In a separate bowl, combine the **mayonnaise** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.
- Assemble the cheeseburgers using the **toasted buns**, **Calabrian mayo**, **cooked patties**, and **remaining cooked vegetables**.
- Serve the **cheeseburgers** with the **salad** on the side. Garnish the salad with the **almonds**. Enjoy!

🔥 REHEATING INSTRUCTIONS

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