



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.



Wine pairings available from blueapron.com/wine



 $c^{R_{1SP}}$ \bullet Serve the chicken dish with Blue Apron wine that has this symbol based on its ^ัจบาร 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



Red Onions



Bell Peppers



2 cloves Garlic



2 Tbsps Red Wine Vinegar



1 tsp Whole Dried Oregano



Pepper Flakes

Cheesy Chicken Tacos



22 07 Chicken Breast





2 Tbsps





1 Tbsp Mexican Spice Blend1



Flour Tortillas



1/2 CUD



4 ears of Corn



4 oz Shredded Monterey Jack Cheese





1/2 CUD

Hot Italian Pork Sausage Cheeseburgers



20 oz Hot Italian Pork

1/4 CUD

Parmesan

Cheese

1/4 CUD



Sausage



1/2 lb Fresh Mozzarella





2 Tbsps Sliced Roasted Almonds



1/2 lb Grape Tomatoes



1 Tbsp Calabrian Chile Paste



2 Tbsps Vinegar



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





Prepare the ingredients

- Preheat the oven to 450°F.
- Fill a large pot 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

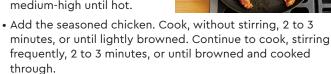
- Form the sausage into four ½-inch-thick patties.
- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the patties. Cook 5 to 6 minutes per side (flipping

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.



• Leaving any browned bits (or fond) in the pan, transfer to a large bowl.





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.





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.

