



Hoisin Chicken Tacos

Seared Steaks & Black Bean-Chile Mayo



## MEAL PREP Family Bundle

### Chicken & Steak

4 servings of each:

**Hoisin Chicken Tacos**  
with Ponzu-Dressed Vegetables & Crispy Onions

**Seared Steaks & Black Bean-Chile Mayo**  
with Sesame Veggie Rice

### 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](https://blueapron.com/wine)



Serve the chicken dish with Blue Apron wine that has this symbol based on its flavor profile.



Serve the steak dish with Blue Apron wine that has this symbol based on its flavor profile.





## TOOLS YOU'LL NEED

Knife, Cutting Board, Mixing Bowls, Wooden Spoon, 1 Medium Pot, 1 Large Nonstick Pan

## Shared Cooking Ingredients\*

## For Both Recipes

2  
Red Onions4 ears of  
Corn $\frac{3}{4}$  lb  
Green Beans3 Tbsps  
Asian-Style  
Sautéed  
Aromatics2 Tbsps  
Vegetarian  
Ponzu Sauce2 Tbsps  
Sesame Oil1 tsp  
Black & White  
Sesame Seeds

## Hoisin Chicken Tacos\*

22 oz  
Chicken Breast  
Strips8  
Flour Tortillas3 Tbsps  
Soy Glaze $\frac{1}{4}$  cup  
Hoisin Sauce2 Tbsps  
Rice Vinegar2 Tbsps  
Smooth Peanut  
Butter Spread $\frac{1}{2}$  cup  
Crispy Onions1 tsp  
Quatre Épices<sup>1</sup>Seared Steaks &  
Black Bean-Chile Mayo\*4  
Steaks1 cup  
Long Grain  
White Rice3 Tbsps  
Savory Black  
Bean-Chile  
Sauce2 Tbsps  
Mirin<sup>2</sup> $\frac{1}{4}$  cup  
Mayonnaise $\frac{1}{4}$  cup  
Roasted Peanuts1 Tbsp  
Weeknight Hero  
Spice Blend<sup>3</sup>

1. White Pepper, Nutmeg, Ginger &amp; Cloves

2. salted cooking wine

3. Onion Powder, Garlic Powder, Smoked Paprika &amp; Whole Dried Parsley

\*Ingredients may be replaced and quantities may vary.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://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**

- Wash and dry the fresh produce.
- Remove any husks and silks from the **corn**; cut the kernels off the cobs.
- Cut off and discard any stem ends from the **green beans**; halve crosswise.
- Halve, peel, and thinly slice the **onions**.

**2 Cook the rice**

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the **rice**, a **big pinch of salt**, and **2 cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Stir in the **mirin**.

**3 Cook & slice the steaks**

- Meanwhile, pat the **steaks** dry with paper towels; season on all sides with salt, pepper, and the **weeknight hero 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.
- Wipe out the pan.
- Once rested, find the lines of muscle (or grain) on the steaks; slice crosswise against the grain.

**4 Cook the chicken**

- Pat the **chicken** dry with paper towels; place in a bowl. Season with salt, pepper, and the **quatre épices**. 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 plate.

**5 Cook the vegetables & finish the rice**

- In the pan of reserved fond, heat the **sesame oil** on medium-high until hot.
- Add the **corn kernels**, **halved green beans**, and **sliced onions**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Add the **sautéed aromatics**, **ponzu sauce**, and **sesame seeds**. Cook, stirring occasionally, 1 to 2 minutes, or until softened.
- Turn off the heat.
- Leaving the rest in the pan, transfer **half the cooked vegetables** to the pot of **cooked rice**.



Hoisin Chicken  
TacosSeared Steaks &  
Black Bean-Chile Mayo

## Hoisin 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 chicken tacos

- Wrap the **tortillas** in a damp paper towel and microwave on high 1 minute, or until heated through.
- In a bowl, combine the **hoisin sauce**, **peanut butter spread**, **soy glaze**, and **vinegar**.
- Assemble the tacos using the **warmed tortillas**, **cooked chicken**, **remaining cooked vegetables**, **hoisin-peanut sauce**, and **crispy onions**. Enjoy!



### REHEATING INSTRUCTIONS

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

## Seared Steaks



### 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 steaks

- Roughly chop the **peanuts**.
- In a bowl, combine the **mayonnaise** and **black bean-chile sauce**.
- Serve the **sliced steaks** with the **finished rice**. Drizzle with the **black bean-chile mayo**. Garnish with the **chopped peanuts**. Enjoy!



### REHEATING INSTRUCTIONS

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