

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.



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 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



Red Onions



4 ears of



Green Beans



3 Tbsps Asian-Style Sautéed Aromatics



2 Tbsps Vegetarian Ponzu Sauce



2 Tbsps



Black & White Sesame Seeds

Hoisin Chicken Tacos*



22 07 Chicken Breast





2 Tbsps Rice Vinegar



2 Tbsps

Butter Spread



3 Tbsps Soy Glaze



1/4 CUD Hoisin Sauce



1/3 CUD Crispy Onions



Seared Steaks & Black Bean-Chile Mayo*



1/4 CUD



Long Grain White Rice



1/4 CUD Roasted Peanuts



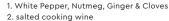
3 Thsps Savory Black Bean-Chile Sauce







2 Tbsps



3. Onion Powder, Garlic Powder, Smoked Paprika & 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 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

- 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.



• 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.

COOK ALONG WITH ALEXA

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 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.

