

# Chicken & **Pork Chorizo**

4 servings of each:

**Cheesy Chicken Sandwiches** 

with Chipotle Mayo & Romaine Salad

Pork Chorizo Tacos & **Creamy Guacamole** with White Rice & Veggies

# 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 chorizo dish with Blue Apron wine that has this symbol based on its flavor profile.

were designed to reheat. See the

Stop + Store section

on the last page

for more info.





### **TOOLS YOU'LL NEED**

Knife, Cutting Board, Mixing Bowls, Wooden Spoon, 1 Medium Pot, 2 Sheet Pans, 1 Large Nonstick Pan

# **Shared Cooking Ingredients**\*

### **For Both Recipes**



Bell Peppers



4 ears of



Red Onions



Sliced Pickled Jalapeño Pepper



2 Tbsps Red Wine Vinegar



2 tsps

# Cheesy Chicken Sandwiches\*



Boneless, Skinless Chicken Breasts



2 Tbsps Cheese



1/3 CUD



Small Baguettes

1/4 CUD

1 Tbsp

Blend<sup>1</sup>



Romaine Lettuce



White Cheddar



Chipotle Chile Paste



1/4 CUD Mayonnaise

# Pork Chorizo Tacos & **Creamy Guacamole**



Pork Chorizo





Long Grain White Rice



1/2 CUD Sour Cream



Shredded Monterey Jack Cheese



1/2 CUD



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

\*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





## Prepare the ingredients

- Remove the honey from the refrigerator to bring to room temperature.
- Preheat the oven to 450°F.
- · Wash and dry the fresh produce.
- Remove any husks and silks from the corn; Cut the kernels off the cobs.



- Cut off and discard the stems of the **bell peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Halve, peel, and thinly slice the onions.

## 2 Cook the rice

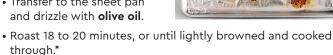
- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the rice, a big pinch of salt, and 2 cups of water. Heat to boiling on high.

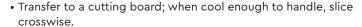


- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.

## 3 Roast & slice the chicken

- · Meanwhile, line a sheet pan with foil.
- Pat the chicken dry with paper towels. Season on both sides with salt, pepper, and the spice blend.
- Transfer to the sheet pan and drizzle with olive oil.







## Cook the chorizo

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle olive oil on medium-high until hot.
- Add the chorizo. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.



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

## 5 Cook the vegetables

- In the pan of reserved fond, heat a drizzle of olive oil on medium-high until hot.
- Add the corn kernels, sliced bell peppers, and sliced onions. Season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until softened.



- Add the honey (kneading the packet before opening), vinegar (carefully, as the liquid may splatter), and as much of the jalapeño pepper 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.
- Leaving the rest in the pan, transfer half the cooked vegetables to the bowl of cooked chorizo.



# **Cheesy Chicken Sandwiches**



### **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 sandwiches

- Halve the baguettes. Thinly slice the cheddar.
- Roughly chop the lettuce.
- In a 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.
- Line a sheet pan with foil. Transfer the halved baguettes to the foil, cut side up. Drizzle with olive oil and season with salt and pepper. Evenly top the bottom halves of the baguettes with the sliced cheddar. Toast in the oven 5 to 7 minutes, or until the cheese is melted and the bread is lightly browned. Transfer to a work surface.
- In a bowl, combine the chopped lettuce, remaining cooked vegetables, and cilantro sauce; toss to combine.
- Assemble the sandwiches using the toasted baguettes, chipotle mayo, sliced chicken, and crispy onions.
- Serve the sandwiches with the salad on the side. Garnish the salad with the cotija. Enjoy!



### REHEATING INSTRUCTIONS

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

## **Pork Chorizo 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 guacamole. Season with salt and pepper.
- Place the tortillas on a sheet pan. Evenly top with the monterey jack.
- Bake in the oven 3 to 4 minutes, or until the cheese is
- Transfer to a work surface.
- Assemble the tacos with the cheesy tortillas, cooked chorizo and vegetables, and cooked rice.
- Serve the tacos topped with the creamy guacamole. Enjoy!



### REHEATING INSTRUCTIONS

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

