



Pork Chorizo Tacos & Creamy Guacamole

Cheesy Chicken Sandwiches



MEAL PREP Family Bundle

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.



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 chorizo 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, 2 Sheet Pans, 1 Large Nonstick Pan

Shared Cooking Ingredients*

For Both Recipes

2
Bell Peppers4 ears of
Corn2
Red Onions1 oz
Sliced Pickled
Jalapeño Pepper2 Tbsps
Red Wine
Vinegar2 tsps
Honey

Cheesy Chicken Sandwiches*

4
Boneless,
Skinless Chicken
Breasts4
Small Baguettes2
Romaine Lettuce
Hearts4 oz
White Cheddar
Cheese2 Tbsps
Grated Cotija
Cheese¼ cup
Cilantro Sauce2 tsps
Chipotle Chile
Paste¼ cup
Mayonnaise⅓ cup
Crispy Onions1 Tbsp
Mexican Spice
Blend¹Pork Chorizo Tacos &
Creamy Guacamole*18 oz
Pork Chorizo8
Flour Tortillas1 cup
Long Grain
White Rice½ cup
Sour Cream4 oz
Shredded
Monterey Jack
Cheese½ cup
Guacamole

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



1 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**.
- Roast 18 to 20 minutes, or until lightly browned and cooked through.*
- Transfer to a cutting board; when cool enough to handle, slice crosswise.



4 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**.



*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.



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

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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 melted.
- 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.