

# Chicken & Poblano Tacos

with White Cheddar Cheese

2 SERVINGS

⌚ 30-40 MINS

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## Ingredients\*



10 oz Boneless  
Chicken Breast  
Pieces



1 Poblano Pepper



2 oz White Cheddar  
Cheese



4 Flour Tortillas



2 Scallions



2 tsps Chipotle Chile  
Paste



1 lb Sweet Potatoes



1 Lime



2 Tbsps Mayonnaise



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\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

### 1 Prepare & roast the sweet potatoes

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the **sweet potatoes** into 1-inch-wide wedges.
- Place in a large bowl. Add **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Drizzle with **olive oil** and season with salt and pepper. Toss to thoroughly coat.
- Transfer to a sheet pan and arrange in an even layer, skin side down.
- Roast 26 to 28 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



### 2 Prepare the remaining ingredients & make the lime mayo

- Meanwhile, thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Using a zester or the small side of a box grater, finely grate the **lime** to get 1 teaspoon. Quarter the lime.
- Grate the **cheese** on the large side of a box grater.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **mayonnaise**, **lime zest**, and **the juice of 1 lime wedge**. Season with salt and pepper.



### 3 Cook the chicken & pepper

- Once the sweet potatoes have roasted about 20 minutes, pat the **chicken** dry with paper towels; season with salt and pepper.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned chicken** and **sliced pepper** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned.
- Add the **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the pepper is softened and the chicken is browned and cooked through.
- Turn off the heat; carefully stir in **the juice of 1 lime wedge**.



### 4 Make the cheesy tortillas

- Place the **tortillas** on a separate sheet pan.
- Evenly top with the **grated cheese**.
- Toast in the oven 3 to 4 minutes, or until the cheese is melted.
- Remove from the oven.



### 5 Assemble the tacos & serve your dish

- Carefully assemble the tacos using the **cheesy tortillas** and **cooked chicken and pepper**.
- Serve the **tacos** with the **roasted sweet potatoes**, **lime mayo**, and **remaining lime wedges** on the side. Garnish the tacos with the **sliced green tops of the scallions**. Enjoy!

