

# Veggie Tacos

with Mexican Street Corn

2 SERVINGS

🕒 30-40 MINS

 **Blue Apron**  
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## Ingredients\*

Customized ingredients

### ADDED:



2 Flank Steaks 



1 Zucchini



2 Tbsps Grated Cotija Cheese



2 Tbsps Mayonnaise



4 Flour Tortillas



1 Poblano Pepper



4 oz Grape Tomatoes



¼ cup Sour Cream



2 tsps Chipotle Chile Paste



2 ears of Corn



1 Red Onion



1 Lime



1 oz Sliced Pickled Jalapeño Pepper



1 Tbsp Light Brown Sugar



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the salsa

- If you prefer to use an oven to warm the tortillas instead of a microwave, preheat the oven to 375°F.
- Fill a large pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **zucchini**.
- Halve, peel, and thinly slice the **onion**.
- Remove any husks and silks from the **corn**.
- Quarter the **lime**.
- Halve the **tomatoes**.
- Cut off and discard the stem of the **poblano pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Roughly chop the **jalapeño pepper**.
- Thoroughly wash your hands, knife, and cutting board immediately after handling the peppers.
- In a bowl, combine the **halved tomatoes**, the **juice of 1 lime wedge**, **2 teaspoons of olive oil**, and **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper; stir to coat.
- To make the glaze, in a separate bowl, whisk together the **sugar**,  $\frac{1}{2}$  **cup of water**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.



## 2 Cook & glaze the vegetables

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sliced onion** and **sliced poblano pepper**. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Add the **glaze** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the vegetables are coated and softened and the liquid has mostly cooked off.
- Turn off the heat. Carefully stir in the **juice of 1 lime wedge**. Taste, then season with salt and pepper if desired.



### CUSTOMIZED STEP 2 If you chose Flank Steaks

- Cook and glaze the vegetables as directed in Step 2.
- Transfer to a bowl; cover with foil to keep warm.
- Rinse and wipe out the pan.

## 3 Cook the corn

- Add the **corn cobs** to the pot of boiling water. Cook 3 to 4 minutes, or until bright yellow and slightly tender.
- Drain thoroughly and pat dry with paper towels.



### ADDITIONAL STEP If you chose Flank Steaks

- Pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook 2 to 4 minutes per side for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.\*
- Transfer to a cutting board; let rest at least 5 minutes.
- Once rested, find the lines of muscle (or grain) on the steaks; thinly slice crosswise against the grain.

## 4 Warm the tortillas

- If using a microwave, wrap the **tortillas** in a damp paper towel and microwave on high 1 minute, or until heated through.
- If using the oven, wrap the **tortillas** in foil and place directly onto an oven rack; warm 7 to 9 minutes, or until heated through.
- Transfer the warmed tortillas to a work surface and carefully unwrap.



## 5 Finish the corn & serve your dish

- In a bowl, combine the **mayonnaise** and the **juice of the remaining lime wedges**. Season with salt and pepper.
- Evenly top the **cooked corn** with the **lime mayo** and **cheese**. Season with salt and pepper.
- Assemble the tacos using the **warmed tortillas**, **sour cream**, **glazed vegetables**, and **salsa**.
- Serve the **tacos** with the **finished corn** on the side. Enjoy!



### CUSTOMIZED STEP 5 If you chose Flank Steaks

- Finish the corn and serve your dish as directed, adding the **sliced steaks** to the tacos.

\*The USDA recommends a minimum safe cooking temperature of 145°F for steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.



Try it on  
the grill

This recipe provides cooking instructions for your stove or oven, but it can also be prepared on the grill! Scan this QR code for helpful tips on how to adjust cooking times and adapt this recipe.



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](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

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