

Sweet & Spicy Chicken Sandwiches

with Buttermilk Dressing & Carrot Slaw

8 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients*



4 Boneless, Skinless Chicken Breasts



8 Burger Buns



6 oz Carrots



6 oz Pickle Chips



¼ cup Buttermilk



4 tsps Honey



½ cup Mayonnaise



2 Tbsps Hot Sauce



1 Tbsp Calabrian Chile Paste



2 Tbsps Apple Cider Vinegar



1 Tbsp Weeknight Hero Spice Blend¹

1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley | *Ingredients may be replaced and quantities may vary.



Serve with Blue Apron wine that has this symbol based on its flavor profile. Available from blueapron.com/wine

1 Prepare the ingredients & make the carrot slaw

- Remove the **honey** from the refrigerator to bring to room temperature.
- Wash, dry, and peel the **carrots**; grate on the large side of a box grater.
- Roughly chop the **pickle chips**.
- In a bowl, combine the **grated carrots, chopped pickle chips, vinegar**, and a drizzle of **olive oil**; season with salt and pepper.
- To make the sauce, in a large bowl, whisk together the **hot sauce, honey** (kneading the packet before opening), and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.
- To make the buttermilk dressing, in a separate bowl, whisk together the **mayonnaise, buttermilk**, and a **big pinch of the spice blend**.

2 Cook, slice & dress the chicken

- Pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and the **remaining 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 chicken**. Cook 6 to 7 minutes per side, or until browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board. When cool enough to handle, thinly slice crosswise.
- Transfer to the bowl of **sauce**; stir to coat. Taste, then season with salt and pepper if desired.

3 Toast the buns & serve your dish

- Heat the pan of reserved fond on medium-high until hot (if the pan seems dry, add a drizzle of olive oil).
- Working in batches, add the **buns**, cut side down. Toast 30 seconds to 1 minute, or until lightly browned.
- Transfer to a work surface.
- Assemble the sandwiches using the **toasted buns, dressed chicken, carrot slaw**, and **buttermilk dressing**. Enjoy!



Game Time Guidance

Let your guests assemble their own sandwiches right before eating to prevent the buns from getting soggy.

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

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. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | 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

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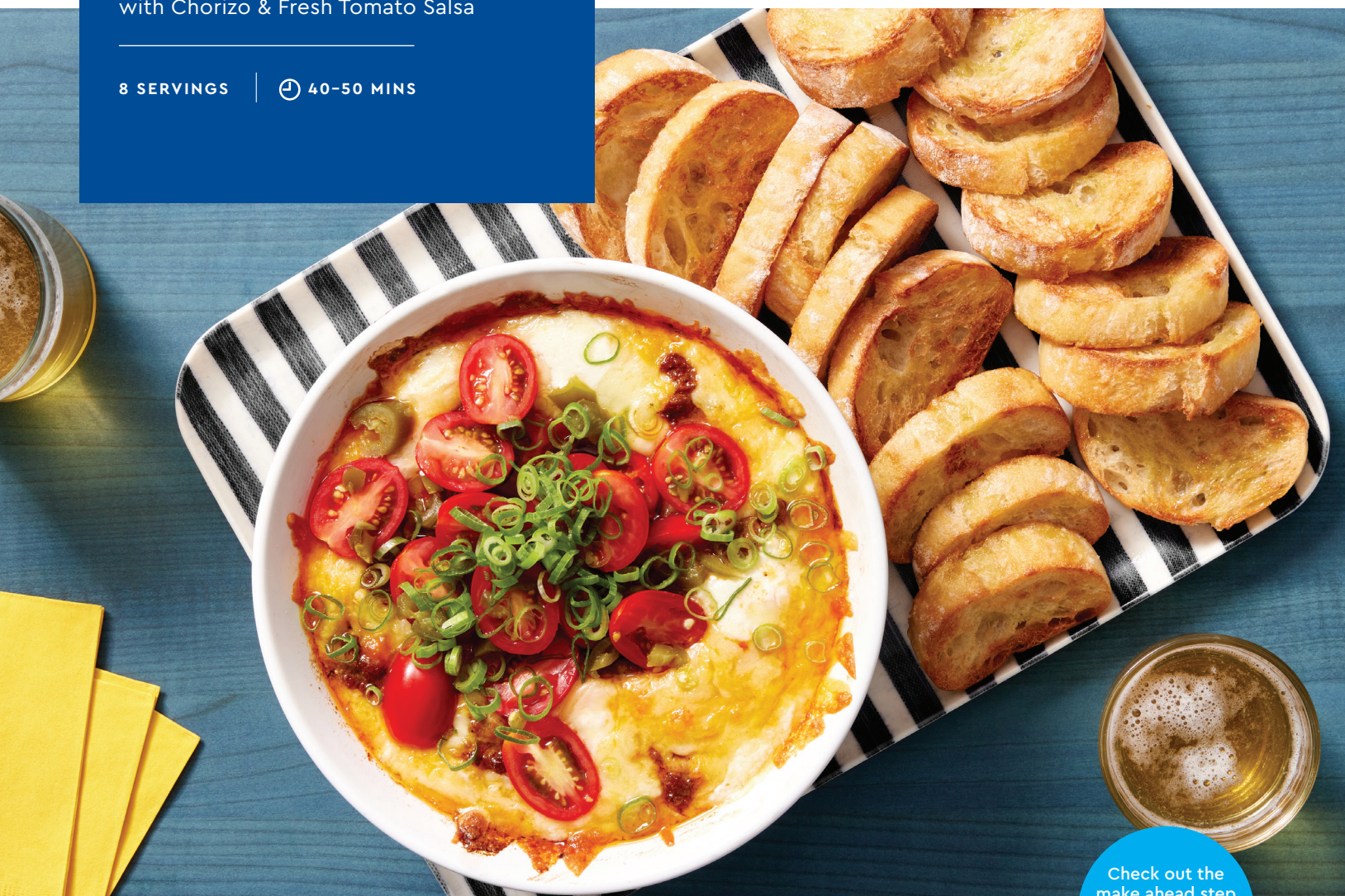
Queso Fundido

with Chorizo & Fresh Tomato Salsa

8 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
blueapron.com



Check out the
make ahead step
on the back to
get a jump on
entertaining!

Ingredients*



10 oz Pork Chorizo



2 Small Baguettes



2 oz Sliced Pickled
Jalapeño Pepper



½ lb Grape
Tomatoes



4 Scallions



4 oz White Cheddar
Cheese



4 oz Shredded
Monterey Jack
Cheese



4 oz Fresh Mozzarella
Cheese



⅓ cup Tomatillo-
Poblano Sauce



¼ cup Cornstarch

*Ingredients may be replaced and quantities may vary.



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MAKE AHEAD TIP

Queso fundido is best served right out of the oven when the cheese is hot and melty. Prep and assemble the queso fundido, but stop right before baking. Cover with foil and refrigerate. Just before serving, remove the foil and transfer to the oven. Bake 11 to 15 minutes, or until the cheese is melted. Finish and serve as directed.

1 Prepare the ingredients & make the tomato salsa

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Thinly slice the **baguettes** into equal-sized rounds.
- Grate the **cheddar** on the large side of a box grater.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve the **tomatoes**.
- Roughly chop the **pepper**. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **halved tomatoes** and **as much of the chopped pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper.
- In a separate bowl, combine the **grated cheddar**, **monterey jack**, **mozzarella** (tearing into small pieces before adding), **sliced white bottoms of the scallions**, and **half the cornstarch** (you will have extra). Toss to thoroughly combine.



2 Toast the baguettes

- Place the **baguette rounds** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; turn to coat and arrange in an even layer.
- Toast in the oven 4 to 5 minutes, or until lightly browned and crispy.
- Leaving the oven on, remove from the oven.



3 Cook the chorizo

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **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.
- Add the **tomatillo sauce**. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and heated through. Turn off the heat.



4 Make the queso fundido & serve your dish

- In a medium baking dish, combine the **cheese mixture** and **cooked chorizo**. Stir to thoroughly combine.
- Bake 7 to 9 minutes, or until the cheese is melted.
- Serve the **queso fundido** topped with the **tomato salsa** and **sliced green tops of the scallions**. Serve the **toasted baguettes** on the side. Enjoy!



BBQ Pulled Pork Tacos

with Mango Salsa & Guacamole

8 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients*



20 oz Cooked Pulled Pork



8 Flour Tortillas



1 Jalapeño Pepper



2 Persian Cucumbers



1 Shallot



2 Mango Cheeks



1 Lime



1/3 cup Crispy Onions



1/2 cup Guacamole



1 Tbsp Gochujang



1/2 cup Barbecue Sauce

*Ingredients may be replaced and quantities may vary.



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1 Prepare the ingredients & make the mango salsa

- Wash and dry the fresh produce.
- Peel and finely chop the **shallot**.
- Small dice the **cucumbers**.
- Small dice the **mangos**.
- Halve the **lime** crosswise.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then small dice. Thoroughly wash your hands and cutting board immediately after handling.
- In a bowl, combine the **chopped shallot, diced cucumbers, diced mangos, chopped pepper, and the juice of both lime halves**. Drizzle with **olive oil** and season with salt and pepper. Stir to combine.
- In a separate bowl, combine the **barbecue sauce, 1 cup of water, and as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.

2 Make the BBQ pork

- In a large pan (nonstick, if you have one), heat the **spicy BBQ sauce** on medium-high until simmering.
- Once simmering, add the **pulled pork**. Cook, stirring occasionally and breaking the meat apart with a spoon, 4 to 5 minutes, or until the pork is heated through and the liquid is slightly thickened. Turn off the heat.

3 Warm the tortillas & serve your dish

- Wrap the **tortillas** in a damp paper towel; microwave on high 1 minute, or until heated through.
- Transfer the warmed tortillas to a work surface and carefully unwrap.
- Assemble the tacos using the **warmed tortillas, BBQ pork, and mango salsa**.
- Serve the **tacos** topped with the **guacamole** and **crispy onions**. Enjoy!



Game Time Guidance

Set up a build-your-own taco bar so your guests can pick their own toppings.