

Ingredients*



2 Boneless, Skinless Chicken Breasts



4 Flour Tortillas



3/4 lb Potatoes



1 oz Sliced Pickled Jalapeño Pepper



2 Scallions



4 oz Grape Tomatoes



1 Lime



¼ cup Sour Cream



1 Tbsp Mexican Spice Blend1



Serve with Blue Apron wine that has this symbol blueapron.com/wine

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

^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

Prepare & roast the potatoes

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Line a sheet pan with foil.
- Cut the potatoes into 1/2-inch rounds.
- Place the potato rounds on the sheet pan; drizzle with olive oil and season with salt, pepper, and half the spice blend. Toss to coat and arrange in an even layer.



- Roast 19 to 21 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.

2 Prepare the remaining ingredients

- Meanwhile, halve the tomatoes.
- Thinly slice the scallions, separating the white bottoms and hollow green tops.
- Halve the lime crosswise.
- Roughly chop the **pepper**. Thoroughly wash your hands, knife, and cutting board immediately after handling.



• In a bowl, combine the sour cream and the juice of 1 lime half. Season with salt and pepper.

3 Make the tomato salsa

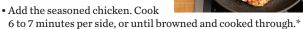
• In a bowl, combine the halved tomatoes, sliced white bottoms of the scallions, the iuice of the remaining lime half, 2 teaspoons of olive oil, and as much of the chopped pepper as you'd like, depending on how spicy you'd like the dish to be. Season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes.



· Taste, then season with salt and pepper if desired.

4 Cook the chicken

- · Meanwhile, pat the chicken dry with paper towels; season on both sides with salt, pepper, and the remaining spice blend.
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.



• Transfer to a cutting board.

5 Warm the tortillas

- Meanwhile, if you prefer to use a microwave, wrap the tortillas in a damp paper towel and microwave on high 1 minute, or until heated through.
- If you prefer to use 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.



- Slice the cooked chicken crosswise.
- Assemble the tacos using the warmed tortillas, lime sour cream, sliced chicken, and tomato salsa.
- Serve the tacos with the roasted potatoes. Garnish with the sliced green tops of the scallions. Enjoy!



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



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