

# Chicken Tacos

with Fresh Tomato Salsa  
& Roasted Potatoes

2 SERVINGS

30-40 MINS

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## 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



3/4 cup Sour Cream



1 Tbsp Mexican Spice  
Blend<sup>1</sup>



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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."

## 1 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 **juice 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.
- Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.\*
- 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.



## 6 Slice the chicken & serve your dish

- 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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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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