

Chicken & Poblano Tacos

with Cheesy Roasted Potatoes

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients*



22 oz Chicken Breast Strips



8 Flour Tortillas



2 Poblano Peppers



1 1/4 lbs Potatoes



1 Yellow Onion



2 Scallions



1 oz Pickled Peppadew Peppers



1/2 cup Sour Cream



4 oz White Cheddar Cheese



1/3 cup Guajillo Chile Pepper Sauce



1 Tbsp Weeknight Hero Spice Blend¹



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



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1/2-inch-thick rounds.
- Halve, peel, and thinly slice the **onion**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Roughly chop the **pickled peppers**.
- Grate the **cheese** on the large side of a box grater.
- Cut off and discard the stems of the **poblano peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands and cutting board immediately after handling.
- In a bowl, whisk together the **sour cream** and as much of the **guajillo chile sauce** as you'd like. Season with salt and pepper.



2 Make the cheesy potatoes

- Place the **potato rounds** on a sheet pan; drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 20 to 22 minutes, or until browned and tender when pierced with a fork.
- Leaving the oven on, remove from the oven.
- Evenly top with the **grated cheese**.
- Return to the oven and roast 2 to 4 minutes, or until the cheese is melted.
- Remove from the oven.



3 Cook & finish the vegetables

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion**, **sliced white bottoms of the scallions**, and **sliced poblano peppers**; season with salt and pepper. Cook, stirring occasionally, 6 to 7 minutes, or until softened.
- Transfer to a bowl; stir in the **chopped pickled peppers**. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Wipe out the pan.



4 Cook the chicken

- Pat the **chicken** dry with paper towels; place in a bowl. Season with salt, pepper, and the **spice blend**. Toss to coat.
- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned chicken in an even layer. Cook, without stirring, 2 to 3 minutes, or until browned. Continue to cook, stirring occasionally, 2 to 3 minutes, or until browned and cooked through.
- Turn off the heat.



5 Warm the tortillas & serve your dish

- If you prefer to use a microwave, wrap the **tortillas** in a damp paper towel; 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 to a work surface and carefully unwrap.
- Assemble the tacos using the **warmed tortillas**, **cooked chicken**, **finished vegetables**, and **guajillo sour cream**.
- Serve the **tacos** with the **cheesy potatoes** on the side. Garnish the potatoes with the **sliced green tops of the scallions**. Enjoy!

