

# Flank Steak Tacos

with Chipotle-Glazed Onion & Marinated Mango

2 SERVINGS

35-45 MINS

 **Blue Apron**  
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## Ingredients\*

Customized ingredients for  
vegetarian dish

### OMITTED:



2 Flank Steaks 

### ADDED:



1 Zucchini 



1 Poblano Pepper 



4 Flour Tortillas



3/4 lb Potatoes



1 Yellow Onion



1 Lime



1 Mango Cheek



2 Tbsps Mayonnaise



2 tsps Chipotle Chile  
Paste



1 Tbsp Light Brown  
Sugar



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

## Cook along on the app



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<sup>1</sup> Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder  
\*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.
- Halve the **potatoes** lengthwise; cut crosswise into 1/4-inch-thick pieces. Place in a bowl. Drizzle with **olive oil** and season with salt, pepper, and enough of the **spice blend** to coat (you may have extra); toss to coat.
- Transfer to a sheet pan. Arrange in an even layer.
- Roast 15 to 17 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



## 2 Prepare the remaining ingredients

- Meanwhile, halve, peel, and thinly slice the **onion**.
- Small dice the **mango**.
- Using a zester or the small side of a box grater, finely grate the **lime** to get 1 teaspoon. Quarter the lime.
- In a bowl, combine the **diced mango**, the **juice of 2 lime wedges**, and a drizzle of **olive oil**; season with salt and pepper. Toss to coat. Set aside to marinate, stirring occasionally, at least 10 minutes.
- To make the glaze, in a separate bowl, whisk together the **sugar**, 1/4 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.
- In a separate bowl, combine the **mayonnaise** and **lime zest**; season with salt and pepper.



## 3 CUSTOMIZED STEP 2 If you chose Vegetarian

- Prepare the remaining ingredients as directed in Step 2.
- Medium dice the **zucchini**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands and cutting board immediately after handling.

## 3 Cook the steaks

- Pat the **steaks** dry with paper towels. Season with salt and pepper on both sides.
- In a medium nonstick 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, or until browned and cooked to your desired degree of doneness.\*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.



\*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.

## 4 SKIP STEP 3 If you chose Vegetarian

## 4 Cook & glaze the onion

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion**. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Add the **glaze** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally and scraping up any fond, 2 to 3 minutes, or until the onion is coated and most of the liquid has cooked off.
- Turn off the heat. Taste, then season with salt and pepper if desired.



## 5 CUSTOMIZED STEP 4 If you chose Vegetarian

- In a medium nonstick pan, 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 pepper**. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and softened.
- Add the **glaze** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the vegetables are coated and most of the liquid has cooked off.
- Turn off the heat. Taste, then season with salt and pepper if desired.

## 5 Warm the tortillas

- 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 Finish & serve your dish

- Find the lines of muscle (or grain) on the **rested steaks**; thinly slice crosswise against the grain.
- Assemble the tacos using the **warmed tortillas**, **lime mayo**, **sliced steaks**, **glazed onion**, and **marinated mango**.
- Serve the **tacos** with the **roasted potatoes** and **remaining lime wedges** on the side. Enjoy!



## 6 CUSTOMIZED STEP 6 If you chose Vegetarian

- Assemble the tacos using the **warmed tortillas**, **lime mayo**, **glazed vegetables**, and **marinated mango**.
- Serve the **tacos** with the **roasted potatoes** and **remaining lime wedges** on the side. Enjoy!