

# Ingredients\*

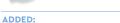
Customized ingredients for vegetarian dish

#### OMITTED:



2 Flank Steaks 🔄









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 Blend1

# Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

<sup>1.</sup> Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder

<sup>\*</sup>Ingredients may be replaced and quantities may vary.

## "Alexa, find Blue Apron recipes."

# Prepare & roast the potatoes

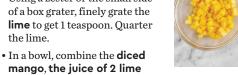
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Halve the **potatoes** lengthwise; cut crosswise into 1/4-inch-thick pieces. Place in a bowl. Drizzle with olive oil and season with salt, pepper, and enough of the spice blend to coat (you may have extra); toss to coat.



- 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 the lime.





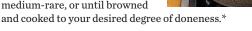
- To make the glaze, in a separate bowl, whisk together the sugar, 1/4 cup of water, and as much of the chile paste as you'd like, depending on how spicy you'd like the dish to be.
- In a separate bowl, combine the mayonnaise and lime zest; season with salt and pepper.

# **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



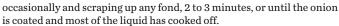
• Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.



### 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



• Turn off the heat. Taste, then season with salt and pepper if desired.

# CUSTOMIZED STEP 4 If you chose Vegetarian

- In a medium nonstick pan, heat a drizzle of **olive oil** on medium-high
- 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.

# 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!
  - **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!

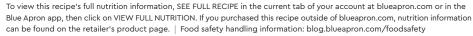
\*The USDA recommends a minimum safe cooking temperature of 145°F for steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.







Blue Apron, LLC, New York, NY 10005



Produced in a facility that processes crustacean shellfish,

egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat