

# Chorizo Tacos

with Cheesy Roasted Potatoes & Creamy Tomatillo Sauce

4 SERVINGS

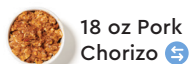
40-50 MINS

 **Blue Apron**  
blueapron.com



## Ingredients\*

Customized ingredients

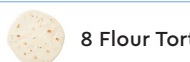


18 oz Pork Chorizo 

SWAPPED FOR:



4 Steaks 



8 Flour Tortillas



2 Scallions



1 Red Onion



1 1/4 lbs Potatoes



1 Bell Pepper



1 oz Pickled Peppadew Peppers



1/2 cup Sour Cream



4 oz Shredded Monterey Jack Cheese



1/3 cup Tomatillo-Poblano Sauce



1 Tbsp Weeknight Hero Spice Blend<sup>1</sup>



Serve with Blue Apron wine that has this symbol  
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## Cook along on the app



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<sup>1</sup> 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

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1/2-inch rounds.
- Halve, peel, and thinly slice the **onion**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Cut off and discard the stem of the **bell pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Roughly chop the **peppadew peppers**.
- In a bowl, whisk together the **tomatillo sauce** and **sour cream**. 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, pepper, and the **spice blend**. 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 **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 bell pepper**; season with salt and pepper. Cook, stirring occasionally, 6 to 7 minutes, or until softened.
- Transfer to a bowl; stir in the **chopped peppadew peppers**. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Wipe out the pan.



## 4 Cook the chorizo

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chorizo**. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Turn off the heat.



### ↶ CUSTOMIZED STEP 4 If you chose Steaks

- Pat the **steaks** dry with paper towels; season with salt and pepper on all sides.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook, turning occasionally, 8 to 10 minutes for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.\*
- Transfer to a cutting board and let rest at least 5 minutes.
- Once rested, find the lines of muscle (or grain) on the steaks; thinly slice crosswise against the grain.

## 5 Warm the tortillas & serve your dish

- 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.
- Assemble the tacos using the **warmed tortillas**, **cooked chorizo**, **finished vegetables**, and **creamy tomatillo sauce**.
- Serve the **tacos** with the **cheesy potatoes** on the side. Garnish with the **sliced green tops of the scallions**. Enjoy!



### ↶ CUSTOMIZED STEP 5 If you chose Steaks

- Warm the tortillas and serve your dish as directed with the **sliced steaks** (instead of chorizo).

\*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.

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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, sesame, and wheat.  
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