

# Cheesy Chicken & Poblano Tacos

with Roasted Carrots & Chipotle Mayo

2 SERVINGS

⌚ 30-40 MINS


 **Blue Apron**  
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## Ingredients\*



Customized ingredients for  
vegetarian dish

### OMITTED:

 10 oz Chicken Breast Strips 

### ADDED:

 4 oz Mushrooms 


 1 Zucchini 

 4 Flour Tortillas


 1 Poblano Pepper

 ¾ lb Carrots


 2 Scallions

 2 oz Shredded Cheddar & Monterey Jack Cheese Blend

 1 Tbsp Apple Cider Vinegar

 2 tps Chipotle Chile Paste

 2 Tbsps Mayonnaise

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



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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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 carrots

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Line a sheet pan with foil.
- Peel the **carrots**; quarter lengthwise, then cut crosswise into 2-inch pieces.
- Transfer to the sheet pan. Drizzle with **olive oil** and season with salt, pepper, and the **spice blend**; toss to coat. 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, thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **mayonnaise** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper.



### ↩ CUSTOMIZED STEP 2 If you chose Vegetarian

- Meanwhile, thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Thinly slice the **mushrooms**.
- 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 immediately after handling.
- In a bowl, combine the **mayonnaise** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper.

## 3 Cook the chicken & pepper

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned chicken** and **sliced pepper** in an even layer. Cook, without stirring, 2 to 3 minutes, or until browned.



### Step 3 continued:

- Add the **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the pepper is softened and the chicken is browned and cooked through.
- Turn off the heat.
- Carefully add the **vinegar**; stir until combined.

### ↩ CUSTOMIZED STEP 3 If you chose Vegetarian

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced zucchini** and **sliced pepper** in an even layer. Cook, without stirring, 2 to 3 minutes, or until browned.
- Add the **sliced mushrooms** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the vegetables are softened.
- Turn off the heat.
- Carefully add the **vinegar**; stir until combined.

## 4 Make the cheesy tortillas

- Meanwhile, place the **tortillas** on a separate sheet pan. Evenly top with the **cheese**.
- Toast in the oven 3 to 4 minutes, or until the cheese is melted.
- Remove from the oven.



## 5 Assemble the tacos & serve your dish

- Assemble the tacos using the **cheesy tortillas** and **cooked chicken and pepper**.
- Serve the **tacos** with the **roasted carrots** and **chipotle mayo** on the side. Garnish with the **sliced green tops of the scallions**. Enjoy!



### ↩ CUSTOMIZED STEP 5 If you chose Vegetarian

- Assemble the tacos and serve your dish as directed, using the **cooked vegetables**.