

# Chicken & Sweet Pepper Tostadas

*with Roasted Summer Squash*

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 2

Tonight, we're making cheesy, zesty tostadas (named for the toasted tortilla that forms their base). A sauce of colorful mini sweet peppers and Mexican spices is perfect for dressing our chicken, before piling it onto oven-toasted tortillas topped with a layer of melted Monterey Jack. On the side, we're finishing our roasted summer squash with a dusting of Cotija and the same zesty spices. (Depending on what's best at the farms near you, you may receive a yellow squash, green zucchini, or grey zucchini.)



## BLUE APRON WINE PAIRING:

Jon E Vino St. Laurent, 2015

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## Ingredients



10 oz  
CHOPPED  
CHICKEN BREAST



2  
FLOUR TORTILLAS



6 oz  
MINI SWEET  
PEPPERS



1  
LIME



1  
SUMMER SQUASH



2  
SCALLIONS

## KNICK KNACKS:



2 oz  
MONTEREY JACK  
CHEESE



2 Tbsp  
GRATED COTIJA  
CHEESE



1/4 cup  
SOUR CREAM



2 tsp  
MEXICAN SPICE  
BLEND\*

5/26/17 (Wed.)  
Chicken Filling: A

\* Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin, & Dried Mexican Oregano



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### 1 Prepare & roast the squash:

- ☐ Preheat the oven to 450°F. Wash and dry the **squash**. Halve lengthwise and place on a sheet pan. Drizzle with **2 teaspoons of olive oil** and season with salt and pepper; turn to thoroughly coat. Arrange cut side down.
- ☐ Roast, flipping halfway through, 19 to 21 minutes, or until browned and tender when pierced with a fork. Leaving the oven on, remove the roasted squash from the oven and set aside in a warm place.

### 2 Prepare the remaining ingredients:

- ☐ While the squash roasts, wash and dry the remaining fresh produce.
- ☐ Cut out and discard the stems, ribs, and seeds of the peppers; medium dice.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Quarter the lime.
- ☐ Grate the Monterey Jack cheese on the large side of a box grater.

### 3 Cook the chicken:

- ☐ While the squash continues to roast, pat the **chicken** dry with paper towels; season with salt and pepper. In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken and cook, stirring occasionally, 6 to 8 minutes, or until browned and cooked through.
- ☐ Leaving any browned bits (or fond) in the pan, transfer the cooked chicken to a large bowl and set aside in a warm place.

### 4 Make the sauce & finish the chicken:

- ☐ To the pan of reserved fond, add the **peppers**; season with salt and pepper. (If the pan seems dry, add 1 teaspoon of olive oil.) Cook on medium-high, stirring occasionally, 2 to 3 minutes, or until slightly softened. Add the **white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened. Add **all but a pinch of the spice blend**. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add **½ cup of water** and cook, stirring occasionally, 2 to 3 minutes, or until thickened and saucy.
- ☐ Transfer to the bowl of **cooked chicken**; add the **juice of 1 lime wedge**. Stir to combine and season with salt and pepper to taste.

### 5 Toast the tortillas:

- ☐ While the sauce cooks, place the **tortillas** on a sheet pan. Drizzle with olive oil; turn to coat. Arrange in a single layer and toast in the oven 5 to 6 minutes, or until golden brown and slightly crispy. Leaving the oven on, remove the toasted tortillas from the oven and carefully top with the **Monterey Jack cheese**. Return to the oven and bake 2 to 3 minutes, or until the tortillas are lightly browned and the cheese has melted. Remove from the oven; carefully divide between 2 dishes.

### 6 Assemble the tostadas & plate your dish:

- ☐ Top the **toasted tortillas** with the **finished chicken**. Garnish with **half the Cotija cheese**, the **sour cream**, and the **green tops of the scallions**. Top the **roasted squash** with the **juice of 1 lime wedge**, the **remaining spice blend** and the **remaining Cotija cheese**. Transfer to a serving dish.
- ☐ Serve the tostadas and squash with the **remaining lime wedges** on the side. Enjoy!