Chicken & Sweet Pepper Tostadas

with Roasted Summer Squash

PREP TIME: 15 minutes COOK TIME: 35-45 minutes

SERVINGS: 2

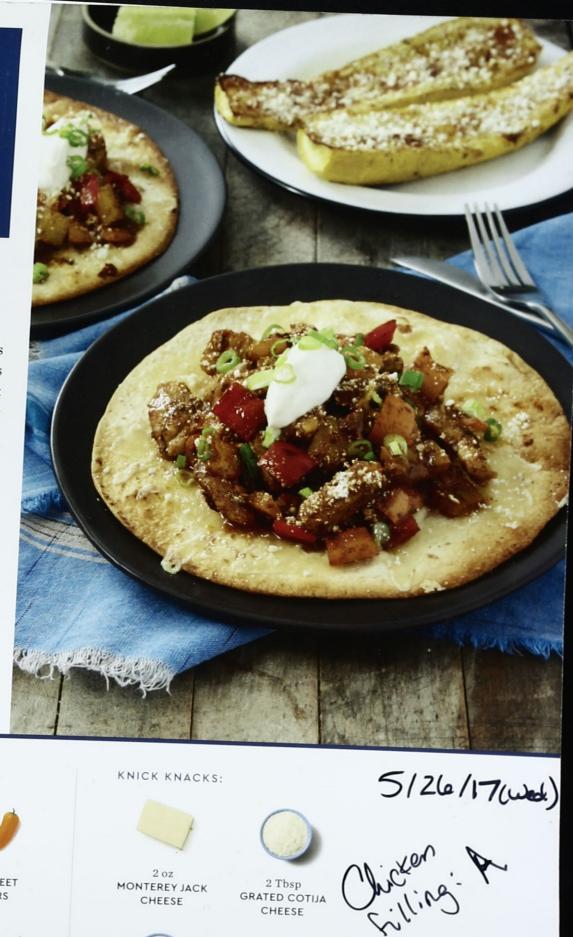
Tonight, we're making cheesy, zesty tostadas (named for the toasted tortilla that forms their base). A sauce of colorful mini sweet peppers and Mexican spices is perfect for dressing our chicken, before piling it onto oven-toasted tortillas topped with a layer of melted Monterey Jack. On the side, we're 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



CHOPPED CHICKEN BREAST



LIME



SUMMER SQUASH





2 oz MONTEREY JACK CHEESE



1/4 cup SOUR CREAM

KNICK KNACKS:



2 Tbsp GRATED COTIJA CHEESE



MEXICAN SPICE BLEND*

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

SCALLIONS

















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
- 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:

- lacksquare While the squash roasts, wash and dry the remaining fresh produce.
- Cut out and discard the stems, ribs, and seeds of the peppers;
- 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.

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 $\textbf{water} \ \text{and} \ \text{cook}, \text{stirring} \ \text{occasionally, 2 to 3 minutes, or until thickened}$
- 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.

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.
- Serve the tostadas and squash with the remaining lime wedges on