

# Pork Chorizo Enchiladas

*with Monterey Jack Cheese & Sour Cream*

🕒 25-35 MINS | 4 SERVINGS

To make the hearty filling for these enchiladas, you'll cook flavorful chorizo—a type of Mexican-spiced pork sausage—with fresh peppers in a light tomato sauce until tender. It's all tempered by a layer of melty monterey jack cheese baked on top.



## MATCH YOUR BLUE APRON WINE



Crisp & Minerally

Serve a bottle with this symbol for a great pairing.



## Ingredients



1 1/8 lbs  
PORK CHORIZO



8  
FLOUR TORTILLAS



2  
SCALLIONS



1/2 cup  
BROWN RICE



1/2 lb SWEET PEPPERS  
OR  
2 POBLANO PEPPERS



1 8-oz can  
TOMATO SAUCE



4 oz  
SHREDDED  
MONTEREY JACK  
CHEESE



1/2 cup  
SOUR CREAM



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### 1 Cook the rice:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Fill a medium pot  $\frac{3}{4}$  of the way up with water; add **a big pinch of salt**. Heat to boiling on high.
- ☐ Once boiling, add the **rice**. Cook, uncovered, 17 to 19 minutes, or until tender.
- ☐ Turn off the heat. Drain thoroughly; transfer to a large bowl.

### 2 Prepare the ingredients:

- ☐ Meanwhile, wash and dry the fresh produce.
- ☐ Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- ☐ If you received **sweet peppers**, cut off and discard the stems; remove the cores. Halve lengthwise, then thinly slice crosswise.
- ☐ If you received **poblano peppers**, cut off and discard the stems; halve the peppers lengthwise. Remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands and cutting board immediately after handling.



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### 3 Make the filling:

- ☐ In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- ☐ Add the **chorizo**. Cook, stirring frequently and breaking the meat apart with a spoon, 2 to 3 minutes, or until lightly browned.
- ☐ Add the **sliced peppers** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened.
- ☐ Add the **tomato sauce** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the sauce is slightly thickened and the chorizo is cooked through.
- ☐ Turn off the heat. Transfer to the bowl of **cooked rice**; stir in **half the sour cream**. Taste, then season with salt and pepper if desired.



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### 4 Assemble & bake the enchiladas:

- ☐ Place the **tortillas** on a work surface.
- ☐ Spread about **2 cups of the filling** into the bottom of a baking dish. Divide the **remaining filling** among the tortillas. Tightly roll up each tortilla around the filling.
- ☐ Transfer to the baking dish, seam side down. Evenly top with the **cheese**.
- ☐ Bake 7 to 9 minutes, or until lightly browned and the cheese is melted. Remove from the oven and let stand at least 2 minutes before serving.



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### 5 Finish & serve your dish:

- ☐ Meanwhile, season the **remaining sour cream** with salt and pepper.
- ☐ Serve the **baked enchiladas** garnished with the **sliced green tops of the scallions** and **seasoned sour cream**. Enjoy!



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**NUTRITION PER SERVING (AS PREPARED)\*** Calories: 720, Total Carbohydrates: 62g, Dietary Fiber: 4g, Added Sugar: 0g, Total Fat: 35g, Saturated Fat: 16g, Protein: 39g, Sodium: 2050mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

\*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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