# **Pork Chorizo Enchiladas**

with Monterey Jack Cheese & Sour Cream

(1) 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.

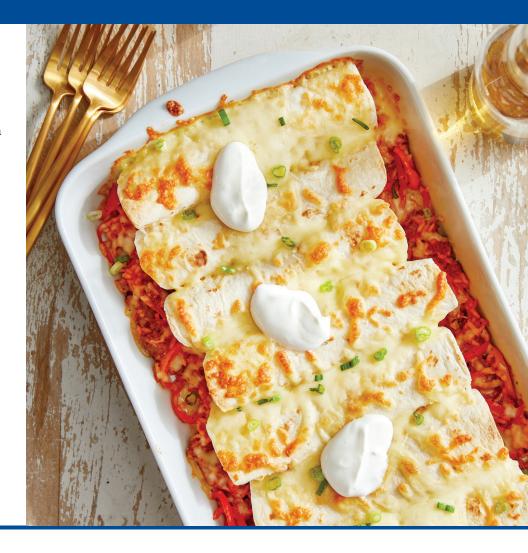


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Crisp & Minerally

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## **Ingredients**



1 1/8 lbs PORK CHORIZO



8 FLOUR TORTILLAS



2 SCALLIONS



¹∕₂ cup BROWN RICE



 $^{1\!/_{2}}$   $^{1$ 



1 8-oz can
TOMATO SAUCE



4 oz SHREDDED MONTEREY JACK CHEESE



¹∕₂ cup SOUR CREAM













### 1 Cook the rice:

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Fill a medium pot ¾ 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.

## 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.

#### 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.

#### 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!



NUTRITION PER SERVING (AS PREPARED)\* Calories: 720, Total Carbohydrates: 62g, Dietary