

Cheesy Chicken Enchiladas

with Guajillo Pepper Sauce

 30-40 MINS | 2 SERVINGS

These crowd-pleasing enchiladas—filled with tender chicken, spiced rice, and sweet peppers—are smothered in our bold guajillo chile sauce, which lends delightfully rich flavor and mild, smoky heat. 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



10 oz
CHOPPED
CHICKEN BREAST



1/2 cup
JASMINE RICE



2
SCALLIONS



1/3 cup
GUAJILLO CHILE
PEPPER SAUCE



2 Tbsp
GHEE



4
FLOUR TORTILLAS



4 oz
SWEET PEPPERS



2 oz
MONTEREY JACK
CHEESE



1/4 cup
SOUR CREAM



1 Tbsp
MEXICAN SPICE
BLEND*

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



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.



1 Cook the rice:

- Remove the **ghee** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven, then preheat to 450°F.
- In a medium pot, combine the **rice, spice blend, a big pinch of salt, and 1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Turn off the heat and fluff with a fork.



2 Prepare the ingredients:

- Meanwhile, wash and dry the fresh produce.
- Cut off and discard the stems of the **peppers**; remove the cores. Halve lengthwise, then thinly slice crosswise.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Grate the **cheese** on the large side of a box grater.



3 Cook the chicken & peppers:

- Pat the **chicken** dry with paper towels. Season with salt and pepper.
- In a medium pan (nonstick, if you have one), heat **half the ghee** (you will have extra) on medium-high until melted.
- Add the **seasoned chicken** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sliced peppers and sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened and the chicken is cooked through. Turn off the heat.



4 Make the filling & assemble the enchiladas:

- Transfer the **cooked chicken and peppers** to the pot of **cooked rice**. Add the **sour cream** and a drizzle of **olive oil**; stir to combine. Taste, then season with salt and pepper if desired.
- 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 in a single layer, seam side down.



5 Bake & serve your dish:

- Evenly top the **enchiladas** with the **guajillo chile sauce** and **grated cheese**. Season with salt and pepper.
- Bake 9 to 11 minutes, or until lightly browned and the cheese is melted. Remove from the oven and let stand at least 2 minutes before serving.
- Serve the **baked enchiladas** garnished with the **sliced green tops of the scallions**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)* Calories: 860, Total Carbohydrates: 85g, Dietary Fiber: 5g, Added Sugar: 0g, Total Fat: 35g, Saturated Fat: 17g, Protein: 49g, Sodium: 1310mg.

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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