

Pork Chorizo Meatballs & Pepper Rice

with Chipotle-Peanut Sauce

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



These flavorful meatballs—made with smoky chorizo, a type of Mexican-spiced pork sausage—get a delicious lift from a savory sauce of tomato paste, chipotle chile paste, and smooth peanut butter spread for incredible depth of flavor.

Ingredients

-  10 oz Pork Chorizo
-  ½ cup Jasmine Rice
-  1 Red Onion
-  4 oz Sweet Peppers
-  1 Tbsp Smooth Peanut Butter Spread
-  2 tsps Chipotle Chile Paste
-  ¼ cup Sour Cream
-  2 Tbsps Raw Pepitas
-  2 Tbsps Tomato Paste
-  ¼ cup Panko Breadcrumbs
-  1 Tbsp Light Brown Sugar



Serve a bottle of Blue Apron wine with this symbol: Plush & Fruity.

blueapron.com/wine

1 Prepare the ingredients

- Wash and dry the **peppers**. Cut off and discard the stems of the peppers; remove the cores, then large dice.
- Halve, peel, and medium dice the **onion**.
- In a bowl, whisk together the **tomato paste**, **peanut butter spread**, **sugar**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.
- In a separate bowl, combine the **sour cream** and **2 teaspoons of water**; season with salt and pepper.



2 Make the pepper rice

- In a medium pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced peppers** and **diced onion**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **rice**, **a big pinch of salt**, and **1 cup of water** (carefully, as the liquid may splatter); stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 16 to 18 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



3 Toast the pepitas

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pepitas**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned (be careful, as the pepitas may pop as they toast).
- Transfer to a plate. Wipe out the pan.



4 Form the meatballs

- In a bowl, combine the **chorizo** and **breadcrumbs**. Gently mix until just combined.
- Shape the mixture into 10 tightly packed meatballs. Transfer to a plate.



5 Cook the meatballs & serve your dish

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **meatballs**. Cook, turning occasionally, 3 to 4 minutes, or until browned on all sides. Using a spoon, move the meatballs to one side of the pan.
- Add the **chipotle-peanut mixture** to the other side. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant.
- Add **1 cup of water** (carefully, as the liquid may splatter). Cook, stirring frequently and spooning the sauce over the meatballs, 5 to 7 minutes, or until the sauce is thickened and the meatballs are cooked through.*
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **cooked meatballs and sauce** over the **pepper rice**. Garnish with the **seasoned sour cream** and **toasted pepitas**. Enjoy!



*An instant-read thermometer should register 160°F.

NUTRITION PER SERVING (AS PREPARED)**

Calories: 800, Total Carbohydrates: 83g, Dietary Fiber: 6g, Added Sugars: 8g, Total Fat: 35g, Saturated Fat: 11g, Protein: 38g, Sodium: 1580mg.

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

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Share your photos with #blueapron

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

Blue Apron, LLC
New York, NY 10005

