

# Corn & Cheddar Enchiladas

with Sweet Pepper Salsa

4 SERVINGS

⌚ 45-55 MINS

 **Blue Apron**

blueapron.com



We're serving up a crowd favorite: cheesy enchiladas, filled with a hearty mixture of red rice, fresh corn, poblano pepper, and sour cream.

## Ingredients

-  8 Flour Tortillas
-  1 cup Red Rice Blend
-  2 ears of Corn
-  ½ lb Sweet Peppers
-  2 cloves Garlic
-  1 Lime
-  1 Poblano Pepper
-  1 Shallot
-  4 oz White Cheddar Cheese
-  2 Tbsps Tomato Paste
-  ½ cup Sour Cream

## Wellness at Blue Apron

To find out more about Wellness at Blue Apron visit us at [blueapron.com/pages/wellness](https://blueapron.com/pages/wellness)

VEGETARIAN



Serve a bottle of Blue Apron wine with this symbol: Crisp & Minerally.  
[blueapron.com/wine](https://blueapron.com/wine)

## 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 salted water; cover and heat to boiling on high.
- Once boiling, add the **rice** and cook, uncovered, 30 to 32 minutes, or until tender. Drain thoroughly.



## 2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Remove the husks and silks from the **corn**; cut the kernels off the cobs.
- Peel and finely chop the **shallot**.
- Peel **2 cloves of garlic**; using a zester, finely grate into a paste (or use the small side of a box grater).
- Halve the **lime** crosswise.
- Grate the **cheese** on the large side of a box grater.
- Cut off and discard the stems of the **sweet peppers**; remove the cores, then small dice.
- Cut out and discard the stem, ribs, and seeds of the **poblano pepper**; small dice. Thoroughly wash your hands and cutting board immediately after handling the pepper.



## 3 Cook the vegetables

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **corn kernels** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned (be careful, as the corn may pop as it cooks). Season with salt and pepper.
- Add the **diced poblano pepper, half the chopped shallot, and  $\frac{3}{4}$  of the garlic paste**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until lightly browned and slightly softened.



### Step 3 continued:

- Add the **tomato paste**. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined.
- Add  **$\frac{1}{4}$  cup of water** (carefully, as the liquid may splatter). Cook, stirring constantly, 30 seconds to 1 minute, or until slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.

## 4 Make the filling

- To the pan of **cooked vegetables**, add the **cooked rice, sour cream, and the juice of 1 lime half**. Stir to thoroughly combine. Taste, then season with salt and pepper if desired.



## 5 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 **grated 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.



## 6 Make the salsa & serve your dish

- Meanwhile, in a medium bowl, combine the **diced sweet peppers, remaining chopped shallot, the juice of the remaining lime half, a drizzle of olive oil, and as much of the remaining garlic paste as you'd like**; season with salt and pepper.
- Serve the **baked enchiladas** topped with the **salsa**. Enjoy!



### NUTRITION PER SERVING (AS PREPARED)\*\*

Calories: 670, Total Carbohydrates: 92g, Dietary Fiber: 7g, Added Sugars: 0g, Total Fat: 26g, Saturated Fat: 12g, Protein: 20g, Sodium: 1050mg.

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

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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