

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



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

blueapron.com/wine

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
- 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.

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 constantly, 1 to 3 minutes, or until toasted (be careful, as the pepitas may pop as they toast).
- Transfer to a bowl.
- · 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.



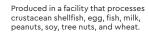
- Add the chipotle-peanut mixture to the other side. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant.
- Add 1 cup of water (carefully, as the liquid may splatter). Cook, stirring frequently and spooning the sauce over the meatballs, 5 to 7 minutes, or until the sauce is thickened 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.

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



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).





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