

# Cheesy Pork Chorizo Enchiladas

with Bell Pepper & Rice

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**  
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 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an ) and instructions tailored to you.\*

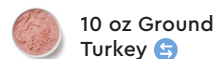
## Ingredients

Customized ingredients



10 oz Pork Chorizo 

SWAPPED FOR:



10 oz Ground Turkey 

Added customized ingredient



1 Tbsp Mexican Spice Blend<sup>1</sup> 



4 Flour Tortillas



1 Bell Pepper



2 oz Monterey Jack Cheese



½ cup Long Grain White Rice



2 Tbsps Tomato Paste



¼ cup Sour Cream



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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<sup>1</sup>. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano  
\*Ingredients may be replaced and quantities may vary.

### 1 Cook the rice

- Place an oven rack in the center of the oven; preheat to 450°F.
- In a small pot, combine the **rice**, 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, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.
- Transfer to a large bowl.



### 2 Prepare the ingredients

- Meanwhile, wash and dry the **pepper**; cut off and discard the stem. Halve lengthwise; remove the ribs and seeds, then thinly slice.
- Grate the **cheese** on the large side of a box grater.



### 3 Make the filling

- In a medium 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 pepper**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened.
- Add the **tomato paste**. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.



#### Step 3 continued:

- Add **¼ cup of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 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.

#### **CUSTOMIZED STEP 3** *If you chose Ground Turkey*

- Make the filling as directed, using the **spice blend** and **turkey** (instead of chorizo).

### 4 Assemble & bake the enchiladas

- Place the **tortillas** on a work surface. Spread about **1 cup 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.



### 5 Season the sour cream & serve your dish

- Meanwhile, season the **remaining sour cream** with salt and pepper.
- Serve the **baked enchiladas** garnished with the **seasoned sour cream**. Enjoy!

