

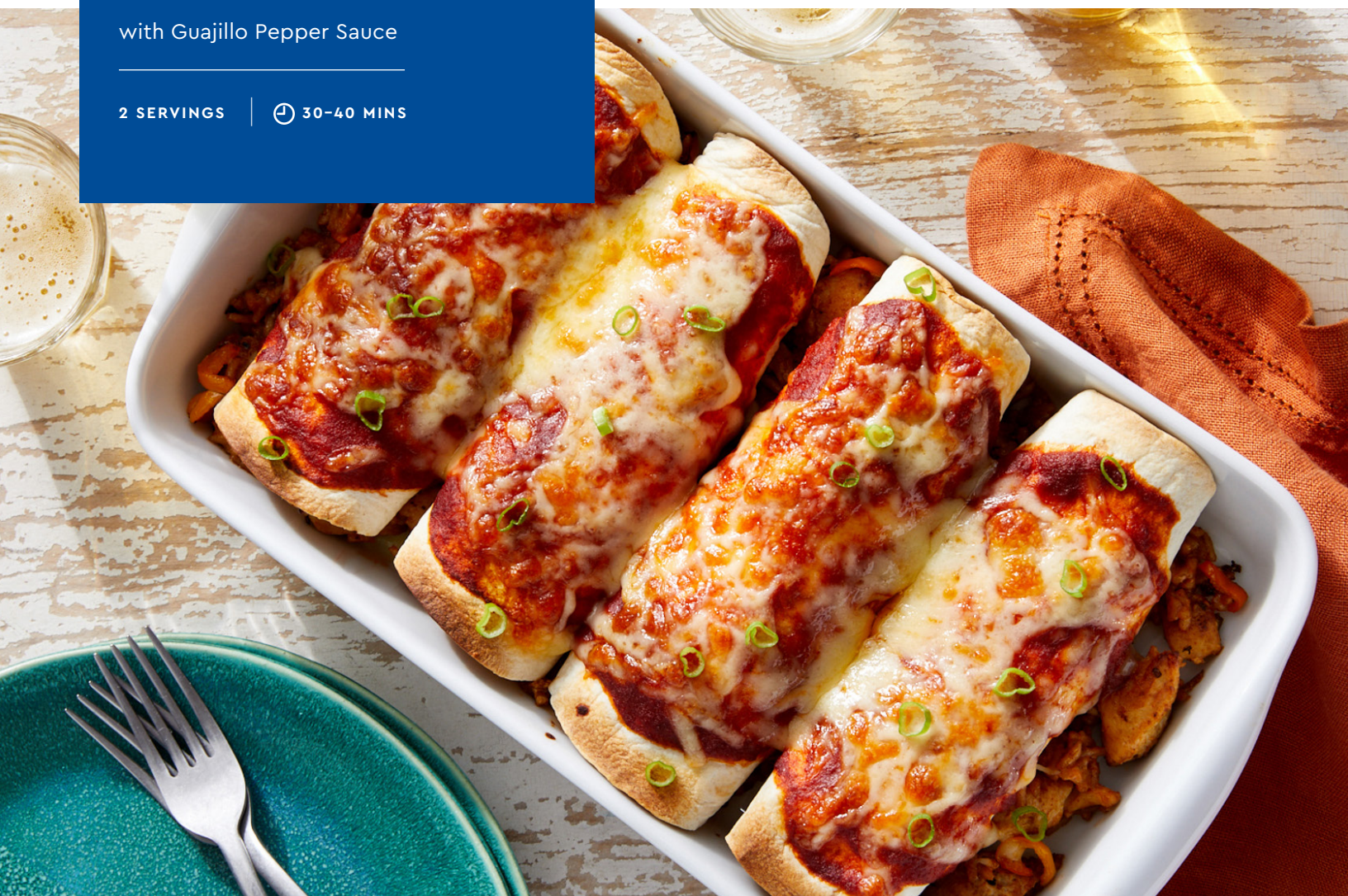
# Cheesy Chicken Enchiladas

with Guajillo Pepper Sauce

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
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## Ingredients



10 oz Chopped Chicken Breast



1 Red, Yellow, or Orange Bell Pepper



2 oz Monterey Jack Cheese



4 Flour Tortillas



2 Scallions



¼ cup Sour Cream



½ cup Long Grain White Rice



⅓ cup Guajillo Chile Pepper Sauce



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



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

## 1 Cook the rice

- Place an oven rack in the center of the oven; 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, 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.



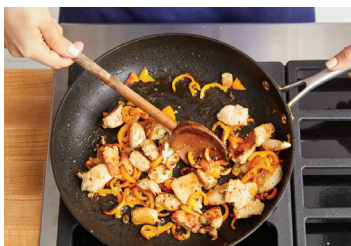
## 2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, 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 & pepper

- Pat the **chicken** dry with paper towels. Season with salt and pepper.
- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **seasoned chicken** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sliced pepper 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 pepper** 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!

