

# Cheesy Pork Chorizo Enchiladas

with Sweet Peppers & Rice

4 SERVINGS

⌚ 25-35 MINS

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## Ingredients



18 oz Pork Chorizo



½ lb Sweet Peppers



4 oz Shredded  
Monterey Jack  
Cheese



8 Flour Tortillas



¼ cup Tomato Paste



1 cup Long Grain  
White Rice



½ cup Sour Cream



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### 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**, a **big pinch of salt**, and **2 cups 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 peppers

- Meanwhile, wash and dry the **peppers**; cut off and discard the stems. Remove the cores; halve lengthwise, then thinly slice crosswise.



### 3 Make the filling

- In a large 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 peppers**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened.



#### Step 3 continued:

- Add the **tomato paste**. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add **½ 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.

### 4 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 **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** topped with the **seasoned sour cream**. Enjoy!

