



Ingredients



10 oz Pork Chorizo or 20 oz for 4 servings



4 oz Sweet Peppers or ½ lb for 4 servings



2 oz Monterey Jack Cheese or 4 oz Shredded Cheese for 4 servings



4 Flour Tortillas or 8 for 4 servings



2 Tbsps Tomato Paste or ½ cup for 4 servings



½ cup Long Grain White Rice or 1 cup for 4 servings



1/4 cup Sour Cream or 1/2 cup for 4 servings



Serve with Blue Apron wine that has this symbol blueapron.com/wine

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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 or use a medium pot and 2 cups of water if you're cooking 4 servings. 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 peppers; cut off and discard the stems. Remove the cores; halve lengthwise, then thinly slice crosswise.
- Grate the **cheese** on the large side of a box grater or skip this step if you're cooking 4 servings.



3 Make the filling

- In a medium pan or a large pan if you're cooking 4 servings (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.

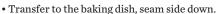


Step 3 continued:

- Add the tomato paste. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add 1/4 cup of water or 1/2 cup of water if you're cooking 4 servings (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 1 cup of the filling into the bottom of a baking dish or 2 cups of thefilling if you're cooking 4 servings.
- Divide the remaining filling among the tortillas; tightly roll up each tortilla around the filling.



- 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!

