

Cheesy Pork Chorizo Enchiladas

with Sweet Peppers & Rice

2 OR 4 SERVINGS

⌚ 25-35 MINS

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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 ¼ cup for
4 servings



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



¼ cup Sour Cream
or ½ cup for
4 servings



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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 **¼ cup of water** or **½ 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 the filling** *if you're cooking 4 servings*.
- 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!

