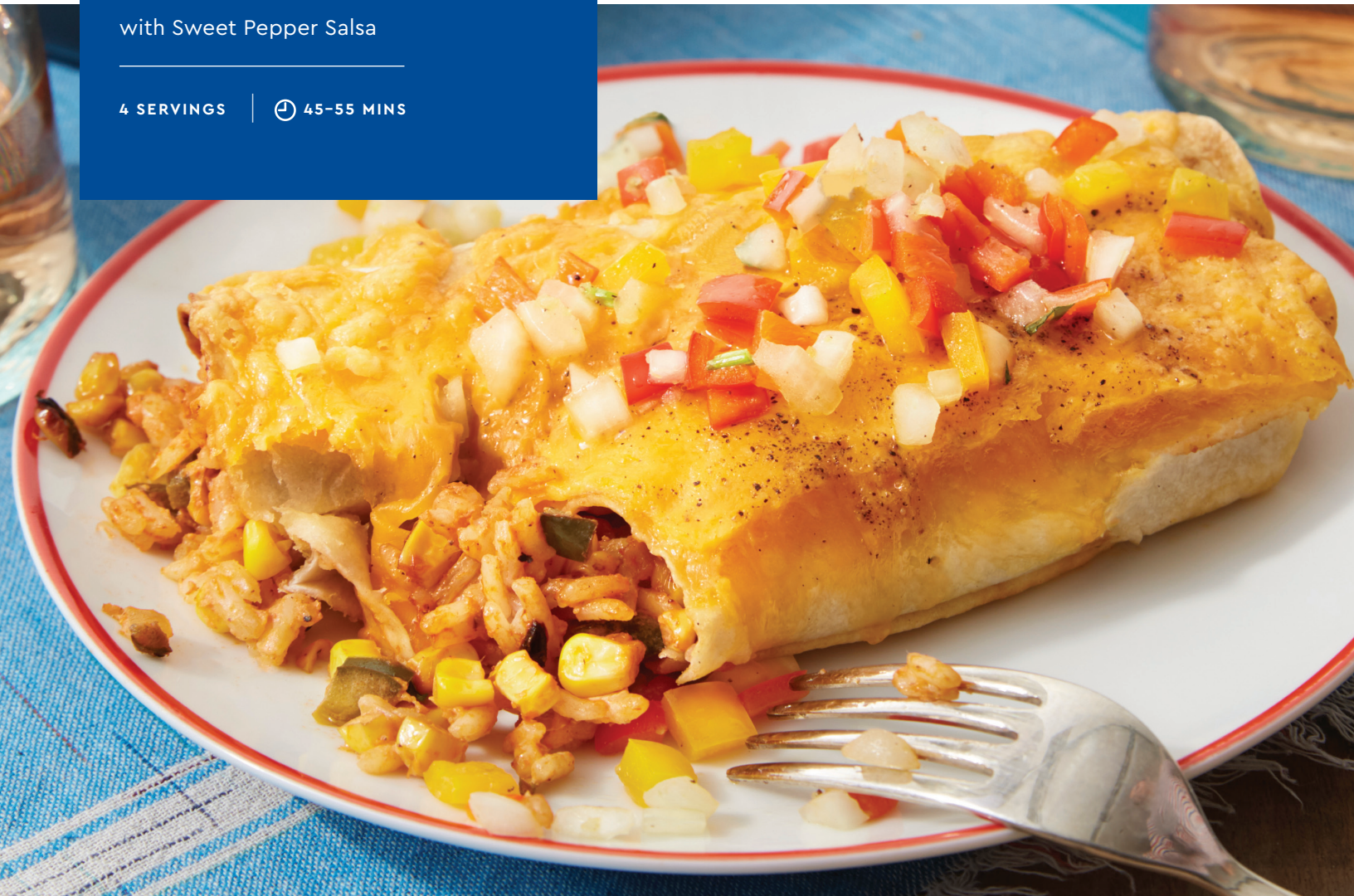


# Poblano, Corn & Cheese Enchiladas

with Sweet Pepper Salsa

4 SERVINGS | 45-55 MINS

 **Blue Apron**  
blueapron.com




 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

ADDED:



10 oz Pork Chorizo 



½ cup Sour Cream



4 oz Shredded Monterey Jack Cheese



2 Tbsps Tomato Paste



8 Flour Tortillas



2 ears of Corn



1 Poblano Pepper



1 Shallot



1 cup Red Rice Blend



2 cloves Garlic



½ lb Sweet Peppers



1 Lime



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

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

\*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.
- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Once boiling, add the **rice** and cook, uncovered, 30 to 32 minutes, or until tender. Turn off the heat.
- Drain thoroughly.



## 2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Remove any husks and silks from the **corn**; cut the kernels off the cobs.
- Peel and finely chop the **shallot**.
- Peel **2 cloves of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Halve the **lime** crosswise.
- Cut off and discard the stems of the **sweet peppers**; remove the cores. Halve lengthwise, then small dice.
- Cut out and discard the stem of the **poblano pepper**. Halve lengthwise; remove the ribs and seeds, then small dice. Thoroughly wash your hands and cutting board immediately after handling.



### ↪ ADDITIONAL STEP *If you chose Chorizo*

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chorizo**. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl.

## 3 Cook the vegetables

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **corn kernels** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned (be careful, as the corn may pop as it cooks). Season with salt and pepper.
- Add the **diced poblano pepper**, **half the chopped shallot**, and  **$\frac{3}{4}$  of the garlic paste**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until lightly browned and slightly softened.
- Add the **tomato paste**. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined.
- Add  **$\frac{1}{4}$  cup of water** (carefully, as the liquid may splatter). Cook, stirring constantly, 30 seconds to 1 minute, or until slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



### ↪ CUSTOMIZED STEP 3 *If you chose Chorizo*

- Cook the vegetables as directed, using the pan of reserved fond.

## 4 Make the filling

- To the pan of **cooked vegetables**, add the **cooked rice**, **sour cream**, and the **juice of 1 lime half**. Stir to thoroughly combine.
- Taste, then season with salt and pepper if desired.



### ↪ CUSTOMIZED STEP 4 *If you chose Chorizo*

- Make the filling as directed, adding the **cooked chorizo** to the pan.

## 5 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.



### ↪ CUSTOMIZED STEP 5 *If you chose Chorizo*

- Assemble and bake the enchiladas as directed, using about **3 cups of the filling**.

## 6 Make the salsa & serve your dish

- Meanwhile, in a medium bowl, combine the **diced sweet peppers**, **remaining chopped shallot**, the **juice of the remaining lime half**, a drizzle of **olive oil**, and **as much of the remaining garlic paste as you'd like**; season with salt and pepper.
- Serve the **baked enchiladas** topped with the **salsa**. Enjoy!

