



Chorizo Enchiladas



Creamy Cilantro
Chicken Tacos



MEAL PREP Family Bundle

Chicken & Chorizo

4 servings of each:

Chorizo Enchiladas
with Guajillo-Lime Sauce &
Guacamole

**Creamy Cilantro
Chicken Tacos**
with Poblano Pepper, Rice & Beans

Let's get cooking

ONE PREP. TWO MEALS READY FOR THOSE BUSY NIGHTS. Here's your easy step-by-step guide for making mealtime magic—from Prep Day to putting on the finishing touches when you're ready to serve and eat.



5 min

UNBOX + PLAN



60 min

PREP + COOK



5 min

FINISH + SERVE



These recipes
were designed to
reheat. See the
Stop + Store section
on the last page
for more info.

Wine pairings available from blueapron.com/wine



Serve the chicken dish with Blue Apron wine that has this symbol based on its flavor profile.



Serve the chorizo dish with Blue Apron wine that has this symbol based on its flavor profile.



TOOLS YOU'LL NEED

Knife, Cutting Board, Mixing Bowls, Spatula, Wooden Spoon, 1 Large Pot, 1 Large Nonstick Pan

Shared Cooking Ingredients

For Both Recipes

16
Flour Tortillas2 cups
Long Grain
White Rice2
Poblano
Peppers2
Red Onions1 15.5-oz can
Black Beans5 oz
Baby Spinach1
Lime½ cup
Sour Cream¼ cup
Tomato Paste

Creamy Cilantro Chicken Tacos

18 oz
Chopped
Chicken Breast2 Tbsps
Grated Cotija
Cheese½ cup
Crispy Onions½ cup
Cilantro Sauce1 Tbsp
Mexican Spice
Blend¹

Chorizo Enchiladas

18 oz
Pork Chorizo4 oz
Shredded
Monterey Jack
Cheese2 Tbsps
Honey½ cup
Guacamole¾ cup
Guajillo Chile
Pepper Sauce

1. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano

1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Halve, peel, and medium dice the **onions**.
- Drain and rinse the **beans**.
- Halve the **lime** crosswise.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then medium dice. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **guajillo chile sauce**, **honey** (kneading the packet before opening), and **the juice of 1 lime half**.
- In a separate bowl, combine the **cilantro sauce** and **half the sour cream**.

**2 Cook the rice**

- In a large pot, combine the **rice** and **4 cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 15 to 17 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.

**3 Cook the chicken**

- Meanwhile, pat the **chicken** dry with paper towels; place in a bowl. Season with salt, pepper, and the **spice blend**; stir to coat.
- In a large 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. Continue to cook, stirring occasionally, 3 to 4 minutes, or until browned and cooked through.
- Transfer to plate. Rinse and wipe out the pan.

**4 Cook the chorizo**

- In the same pan, 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, 4 to 6 minutes, or until lightly browned and cooked through.
- Transfer to a large bowl. Wipe out the pan.

**5 Cook the vegetables & finish the chorizo filling**

- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **diced onions** and **diced peppers**. Season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes or until slightly softened.
- Add the **tomato paste**. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Add the **drained beans** and **¼ cup of water**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until combined.
- Add the **spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until wilted.
- Turn off the heat and stir in **the juice of the remaining lime half**.
- Transfer **half the cooked vegetables** to the bowl of **cooked chorizo**. Stir to combine. Taste, then season with salt and pepper if desired.



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Chorizo Enchiladas

Assemble the enchiladas

- To the bowl of **cooked chorizo and vegetables**, add the **remaining sour cream** and **half the cooked rice**; stir to combine. Place **half the tortillas** on a work surface. Spread about **3 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.



STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

Finish & serve the enchiladas

- Preheat the oven to 450°F. Evenly top the **enchiladas** with the **guajillo-lime sauce** and **monterey jack**. Bake 9 to 11 minutes, or until the cheese is melted. Remove from the oven; let stand 2 minutes before serving. Serve the **baked enchiladas** topped with the **guacamole**. Enjoy!



REHEATING INSTRUCTIONS

If you saved the enchiladas for later, preheat the oven to 450°F. Finish and serve the **enchiladas** as directed, but bake in the oven 24 to 26 minutes. Enjoy!

Creamy Cilantro Chicken Tacos

- In a bowl, combine the **remaining cooked rice** and **remaining cooked vegetables**.



STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

Finish & serve the tacos

- Wrap the **remaining tortillas** in a damp paper towel; microwave on high 1 minute, or until heated through. Transfer to a work surface and carefully unwrap.
- Assemble each taco using the **warmed tortillas**, **cooked chicken**, and **finished rice and vegetables**. Garnish with the **cilantro sour cream**, **cotija**, and **crispy onions**. Enjoy!



REHEATING INSTRUCTIONS

If you saved the tacos for later, heat the **cooked chicken** and **finished rice and vegetables** in the microwave 1 to 2 minutes, or until heated through. Finish and serve the tacos as directed. Enjoy!