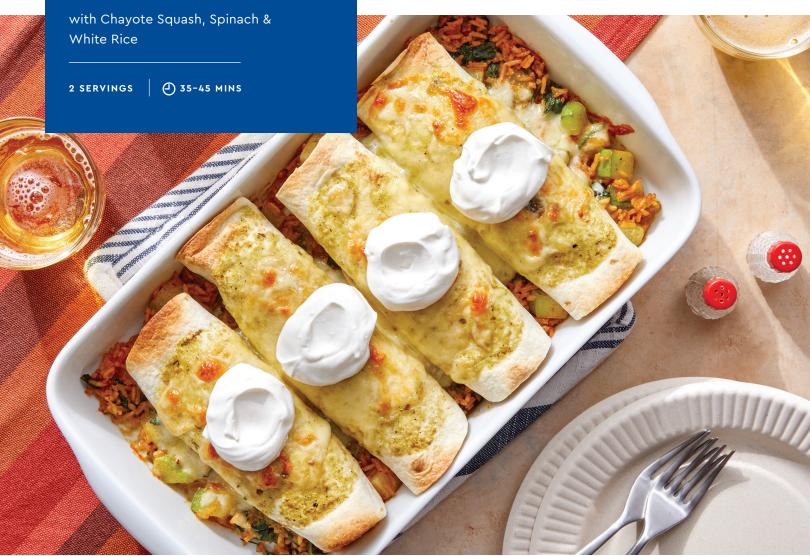
Cheesy Tomatillo Enchiladas



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Ingredients

Customized ingredients

ADDED:



10 oz Pork Chorizo 🔄



3 oz Baby Spinach



1/4 cup Sour Cream



4 Flour Tortillas

F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or

at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.*



1 Chayote Squash



1/3 cup Tomatillo-Poblano Sauce



1 Tbsp Mexican Spice



½ cup Long Grain White Rice



2 cloves Garlic



2 oz Monterey Jack Cheese



Cook along on the app

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^{1.} Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano *Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

Cook the rice

- Place an oven rack in the center of the oven; preheat to 450°F.
- Carefully rinse the rice (sifting through for any small stones or impurities). Drain thoroughly.
- In a small pot, combine the rice, a big pinch of salt, and 1 cup 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.

2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Halve the squash lengthwise. If present, remove the pit, then medium dice the squash.
- Peel and roughly chop 2 cloves of garlic.
- Grate the cheese on the large side of a box grater.



ADDITIONAL STEP If you chose Chorizo

- In a medium 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
- Leaving any browned bits (or fond) in the pan, transfer to a large bowl.

3 Cook the vegetables

- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the diced squash in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned; season with salt, pepper, and half the spice **blend** (you will have extra).



Continue to cook, stirring occasionally, 3 to 4 minutes, or until browned and slightly softened.

Step 3 continued:

- Add the **chopped garlic** and **spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the spinach is wilted.
- Transfer to a large bowl.



CUSTOMIZED STEP 3 If you chose Chorizo

- Cook the vegetables as directed, but use the pan of reserved fond and transfer to the bowl of cooked chorizo.

4 Make the filling

- To the bowl of cooked vegetables, add the cooked rice and half the sour cream. Season with salt and pepper; stir to combine.
- · Taste, then season with salt and pepper if desired.



CUSTOMIZED STEP 4 If you chose Chorizo

- Make the filling as directed, using the bowl of cooked chorizo and vegetables.

5 Assemble, bake & serve 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 tomatillo-poblano sauce and grated cheese. Season with salt and pepper.
- Bake 8 to 10 minutes, or until lightly browned and the cheese is melted.
- Remove from the oven and let stand at least 2 minutes before serving.
- Serve the baked enchiladas topped with the remaining sour cream. Enjoy!



