

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.*

Ingredients

Customized ingredients



10 oz Thinly Sliced Beef 🕒

SWAPPED FOR:



10 oz Pork Chorizo 🔄



2 oz White Cheddar Cheese



1 Tbsp Mexican Spice Blend1



½ cup Long Grain White Rice



1 Poblano Pepper



1/2 cup Sour Cream



4 Flour Tortillas



2 Scallions



⅓ cup Guajillo Chile Pepper Sauce



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.

^{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."

1 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 medium pot, combine the rice, spice blend, 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

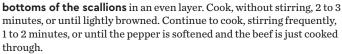
- Meanwhile, wash and dry the fresh produce.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Grate the **cheese** on the large side of a box grater.
- Cut off and discard the stem of the **pepper**. Halve lengthwise;

remove the ribs and seeds, then medium dice. Thoroughly wash your hands and cutting board immediately after handling.



3 Cook the beef & pepper

- Separate the **beef**; pat dry with paper towels. Season with salt and pepper.
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned beef, diced pepper, and sliced white



• Turn off the heat.

5

CUSTOMIZED STEP 3 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, diced pepper, and sliced white bottoms of the scallions in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Continue to cook, stirring frequently, and breaking the meat apart with a spoon, 5 to 6 minutes, or until the pepper is softened and the chorizo is cooked through.
- Turn off the heat.

4 Make the filling & assemble the enchiladas

- Transfer the cooked beef and pepper to the pot of cooked rice. Add half the sour cream; stir to combine. Taste, then season with salt and pepper if desired.
- 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 in a single layer, seam side down.



CUSTOMIZED STEP 4 If you chose Chorizo

- Make the filling and assemble the enchiladas as directed, using the cooked chorizo and pepper.

5 Bake the enchiladas & serve your dish

- Evenly top the enchiladas with the guajillo sauce and grated cheese. Season with salt and pepper.
- Bake 9 to 11 minutes, or until lightly browned and the cheese is melted.
- Remove from the oven; let stand at least 2 minutes before serving.



- Season the **remaining sour cream** with salt and pepper.
- Serve the baked enchiladas garnished with the sliced green tops of the scallions. Serve the seasoned sour cream on the side. Enjoy!



