

Beef Enchiladas Rojas

with Cheddar Cheese & Sour Cream

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) 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



½ cup Sour Cream



4 Flour Tortillas



2 Scallions



⅓ cup Guajillo Chile Pepper Sauce



Serve with Blue Apron wine that has this symbol
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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."

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 bottoms of the scallions** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Continue to cook, stirring frequently, 1 to 2 minutes, or until the pepper is softened and the beef is just cooked through.
- Turn off the heat.



4 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.



4 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!

