



Cheesy Pork
Chorizo Casserole



Cilantro Chicken
Burritos



MEAL PREP Family Bundle

Chicken & Pork Chorizo

4 servings of each:

**Cheesy Pork Chorizo
Casserole**
with Lime Crema

Cilantro Chicken Burritos
with Rice, Beans & Spinach

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



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



TOOLS YOU'LL NEED

Knife, Cutting Board, Mixing Bowls, Wooden Spoon, 1 Medium Pot, 1 Large Baking Dish, 1 Large Nonstick Pan

Shared Cooking Ingredients

For Both Recipes

1 cup
Long Grain
White Rice1 15.5-oz can
Black Beans2
Bell Peppers2
Poblano
Peppers2
Red Onions1
Lime½ lb
Grape Tomatoes1 Tbsp
Weeknight Hero
Spice Blend¹

Cheesy Pork Chorizo Casserole

18 oz
Pork Chorizo2 Tbsp
Crème Fraîche4 oz
Smoked Gouda
Cheese4 oz
White Cheddar
Cheese⅓ cup
Crispy Onions

Cilantro Chicken Burritos

18 oz
Boneless
Chicken Breast
Pieces8
Flour Tortillas5 oz
Baby Spinach4 oz
Shredded
Monterey Jack
Cheese½ cup
Sour Cream½ cup
Guacamole1 Tbsp
Ancho Chile
Paste½ cup
Cilantro Sauce2 ½ Tbsp
Chicken
Demi-Glace4 tsp
Honey1 Tbsp
Mexican Spice
Blend²

1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

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

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.
Blue Apron, LLC, New York, NY 10005



1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Drain and rinse the **beans**.
- Cut off and discard the stems of the **bell peppers**. Halve lengthwise; remove the ribs and seeds, then medium dice.
- Halve, peel, and medium dice the **onions**.
- Halve the **tomatoes**.
- Grate the **gouda** and **cheddar** on the large side of a box grater; combine in a medium bowl.
- In a separate bowl, combine the **sour cream** and **guacamole**.
- Quarter the **lime**.
- Cut off and discard the stems of the **poblano 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 **crème fraîche** and **the juice of 2 lime wedges**; season with salt and pepper.

**2 Roast the vegetables**

- In a large baking dish, combine the **diced bell peppers, diced onions, diced poblano peppers, and halved tomatoes**. Drizzle with **olive oil** and season with salt, pepper, and the **Mexican spice blend**. Stir to coat and arrange in an even layer.
- Roast 18 to 20 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven; evenly top with **the juice of the remaining lime wedges**.

**3 Cook the rice & beans**

- Meanwhile, carefully rinse the **rice** (sifting through for any small stones or impurities). Drain thoroughly.
- In a medium pot, combine the **rice, weeknight hero spice blend, a pinch of salt, and 2 cups 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. Stir in the **drained beans**. Taste, then season with salt and pepper if desired.

**4 Cook the chicken & spinach**

- Meanwhile, pat the **chicken** dry with paper towels; season with salt and pepper.
- In a large pan (nonstick, if you have one), heat a drizzle 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.
- Add the **chile paste, honey** (kneading the packet before opening), and **demi-glace**. 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 the spinach is wilted and combined.
- Transfer to a large bowl.
- Rinse and wipe out the pan.

**5 Make the burrito filling**

- To the bowl of **cooked chicken and spinach**, add the **cilantro sauce, monterey jack, 1½ cups of the cooked rice and beans, and half the roasted vegetables** (leaving the rest in the baking dish). Stir to combine.
- Taste, then season with salt and pepper if desired.



Cheesy Pork
Chorizo
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Pork Chorizo Casserole

Assemble the casserole

- Add the **remaining cooked rice and beans** to the baking dish of **remaining roasted vegetables**. Add **half the grated gouda and cheddar**. Stir to combine.
- Top with the **chorizo** (tearing into bite-sized pieces before adding) in an even layer. Top with the **remaining grated gouda and cheddar**.



STOP + STORE

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

Finish & serve the casserole

- Bake in the oven 14 to 16 minutes, or until the cheese is melted and the chorizo is cooked through. Remove from the oven and let stand at least 2 minutes before serving.
- Serve the **finished casserole** drizzled with the **lime crema**. Garnish with the **crispy onions**. Enjoy!



REHEATING INSTRUCTIONS

If you saved the casserole for later, preheat the oven to 450°F. Finish and serve as directed, but bake 20 to 25 minutes.

Cilantro Chicken Burritos

Assemble & crisp the burritos

- Wrap the **tortillas** in a damp paper towel and microwave on high 1 minute, or until heated through. Transfer the warmed tortillas to a work surface and carefully unwrap.
- Evenly divide the **filling** among the centers of the tortillas. Tuck in the tortilla sides over the filling; holding the sides tight, roll up into a burrito.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot. Working in batches, add the **burritos**, seam side down, and cook 1 to 2 minutes per side, or until browned and slightly crispy. Transfer to a plate.



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.

Serve the burritos

- Serve the **burritos** with the **creamy guacamole** on the side. Enjoy!



REHEATING INSTRUCTIONS

If you saved the burritos for later, preheat the oven to 450°F. Wrap the **finished burritos** in foil; reheat in the oven 7 to 10 minutes, or until heated through. Serve as directed.