# **Smoky Vegetable** Enchiladas with Guajillo Pepper Sauce & Monterey Jack





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** 

ADDED:



10 oz Pork Chorizo 🔄



2 cloves Garlic



1/4 cup Sour Cream



4 Flour Tortillas



1 Poblano Pepper



1 15.5-oz can Black Beans



⅓ cup Guajillo Chile Pepper Sauce



½ cup Long Grain White Rice



1 Zucchini



4 oz Shredded Monterey Jack Cheese



1 Tbsp Mexican Spice



### 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.

<sup>\*</sup>Ingredients may be replaced and quantities may vary.



#### "Alexa, find Blue Apron recipes."

### 1 Cook the rice

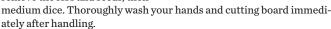
- Place an oven rack in the center of the oven; preheat to 450°F.
- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the rice, a big pinch of salt, half the spice blend (you will have extra), and 1 cup of water. Heat to boiling on high.



- 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. Transfer to a large bowl.

## 2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Medium dice the zucchini.
- Peel and roughly chop 2 cloves of garlic.
- Drain and rinse the **beans**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then



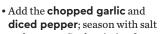


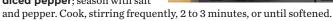
#### **ADDITIONAL STEP** If you chose Chorizo

- In a large 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 through. Turn off the heat.
- Leaving any browned bits (or fond) in the pan, transfer to the bowl of cooked rice.

# 3 Cook the vegetables & make the filling

- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the diced zucchini in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.





• Transfer to the bowl of **cooked rice**. Add the **drained beans** and **half the sour cream**; season with salt and pepper. Stir to combine.



### CUSTOMIZED STEP 3 If you chose Chorizo

- Cook the vegetables and make the filling as directed, but use the pan of reserved fond and bowl of **cooked chorizo and rice**.

### 4 Assemble 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 **guajillo sauce** and **cheese**. Season with salt and pepper.



#### **CUSTOMIZED STEP 4** If you chose Chorizo

- Assemble the enchiladas as directed, but use about 3 cups of the filling.

# 5 Bake the enchiladas & serve your dish

- Bake the enchiladas 7 to 9 minutes, or until lightly browned and the cheese is melted.
- Remove from the oven. Let stand at least 2 minutes before serving.
- Serve the baked enchiladas topped with the remaining sour cream. Enjoy!



