

Chicken Enchiladas Divorciadas

with White Rice & Black Beans

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients


Customized ingredients

 4 Boneless, Skinless Chicken Breasts 🔄


SWAPPED FOR:


 18 oz Pork Chorizo 🔄

 4 oz Monterey Jack Cheese

 1/3 cup Tomatillo-Poblano Sauce

 8 Flour Tortillas

 1 15.5-oz can Black Beans

 1/2 cup Sour Cream

 1 Tbsp Mexican Spice Blend¹


 1/2 cup Long Grain White Rice

 2 Aloha Peppers

 1/3 cup Guajillo Chile Pepper Sauce

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Aloha Peppers



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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 & chop the chicken

- Place an oven rack in the center of the oven; preheat to 450°F.
- Pat the **chicken** dry with paper towels. Season on both sides with salt, pepper, and **half the spice blend**.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board.
- When cool enough to handle, roughly chop. Transfer to a large bowl.



↩ CUSTOMIZED STEP 1 If you chose Chorizo

- Place an oven rack in the center of the oven; preheat to 450°F.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chorizo**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a large bowl.

2 Cook the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- Meanwhile, in a small pot, combine the **rice**, **remaining 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.



↩ CUSTOMIZED STEP 2 If you chose Chorizo

- Cook the rice as directed, using **half the spice blend** (you will have extra).

3 Prepare the remaining ingredients

- Meanwhile, wash and dry the **peppers**. Cut off and discard the stems. Halve lengthwise; remove the ribs and seeds, then medium dice.
- Drain and rinse the **beans**.
- Grate the **cheese** on the large side of a box grater.



4 Cook the peppers

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced peppers**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until softened.
- Turn off the heat.



5 Make the filling

- To the bowl of **chopped chicken**, add the **cooked rice**, **drained beans**, **cooked peppers**, **half the sour cream**, and a drizzle of **olive oil**. Stir to combine.
- Taste, then season with salt and pepper if desired.



↩ CUSTOMIZED STEP 5 If you chose Chorizo

- Make the filling as directed, using the bowl of **cooked chorizo** (instead of chicken).

6 Make the enchiladas & serve your dish

- 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. Top **half the enchiladas** with the **tomatillo sauce**. Top the **remaining enchiladas** with the **guajillo sauce**. Evenly top with the **grated cheese**; season with salt and pepper.
- Bake the **enchiladas** 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!



*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

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.

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