

# Cheesy Beef Enchiladas

with Sweet Peppers & Rice

2 SERVINGS

⌚ 25-35 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](https://blueapron.com) for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients


Customized ingredients



10 oz Ground Beef 

SWAPPED FOR:



10 oz Pork Chorizo 



¼ cup Plain Nonfat Greek Yogurt



4 Flour Tortillas



4 oz Sweet Peppers



6 oz Tomato Paste



½ cup Long Grain White Rice



2 oz Monterey Jack Cheese



1 Tbsp Mexican Spice Blend<sup>1</sup>



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## 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>1</sup>. 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 impurities). Drain thoroughly.
- In a small pot, combine the **rice**, 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.
- Transfer to a large bowl.



## 2 Prepare the ingredients

- Meanwhile, wash and dry the **peppers**; cut off and discard the stems. Remove the cores; halve lengthwise, then thinly slice crosswise.
- Grate the **cheese** on the large side of a box grater.



## 3 Make the filling

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef**. Cook, stirring frequently and breaking the meat apart with a spoon, 2 to 3 minutes, or until lightly browned.
- Add the **sliced peppers**; season with salt, pepper, and the **spice blend**. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened.



### Step 3 continued:

- Add **2 tablespoons of the tomato paste** (you will have extra). Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add **¼ cup of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the sauce is slightly thickened and the beef is cooked through. Turn off the heat.
- Transfer to the bowl of **cooked rice**; stir in **half the yogurt**. Taste, then season with salt and pepper if desired.

### CUSTOMIZED STEP 3 If you chose Chorizo

- Make the filling as directed, using the **chorizo** (instead of beef) and a **pinch of the spice blend** (you will have extra).

## 4 Assemble & bake the enchiladas

- Place the **tortillas** on a work surface.
- Spread about **1 cup 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 **grated cheese**.
- Bake 7 to 9 minutes, or until lightly browned and the cheese is melted.
- Remove from the oven and let stand at least 2 minutes before serving.



## 5 Season the yogurt & serve your dish

- Meanwhile, season the **remaining yogurt** with salt and pepper.
- Serve the **baked enchiladas** garnished with the **seasoned yogurt**. Enjoy!

