

Ingredients



10 oz Pork Chorizo



4 oz Sweet Peppers



2 Tbsps or 6 oz Tomato Paste



1 Tbsp Light Brown Sugar



½ cup Long Grain White Rice



1/4 cup Sour Cream



1 Tbsp Smooth Peanut Butter Spread



2 Tbsps Raw Pepitas



1 Red Onion



2 tsps Chipotle Chile Paste



1/4 cup Panko Breadcrumbs



Serve with Blue Apron wine that has this symbol blueapron.com/wine

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"Alexa, find Blue Apron recipes."

Prepare the ingredients

- Wash and dry the peppers. Cut off and discard the stems; remove the cores, then large dice.
- Halve, peel, and medium dice the onion.
- In a bowl, whisk together the tomato paste (if you received 6 oz, use 2 tablespoons of the tomato paste), peanut butter

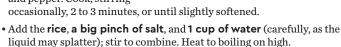


spread, sugar, and as much of the chile paste as you'd like, depending on how spicy you'd like the dish to be.

• In a separate bowl, combine the sour cream and 2 teaspoons of water; season with salt and pepper.

Make the pepper rice

- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- In a medium pot, heat a drizzle of olive oil on medium-high until hot.
- Add the diced peppers and diced onion; season with salt and pepper. Cook, stirring



- Once boiling, reduce the heat to low. Cover and cook, without stirring, 16 to 18 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.

Toast the pepitas

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the pepitas; season with salt and pepper. Cook, stirring constantly, 1 to 3 minutes, or until toasted (be careful, as the pepitas may pop as they toast).
- Transfer to a bowl.
- · Wipe out the pan.



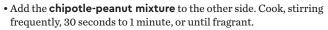
4 Form the meatballs

- In a bowl, combine the chorizo and breadcrumbs. Gently mix until just combined.
- Shape the mixture into 10 tightly packed meatballs.
- Transfer to a plate.



5 Cook the meatballs & serve your dish

- In the same pan, a drizzle of olive oil on medium-high
- Add the meatballs. Cook, turning occasionally, 3 to 4 minutes, or until browned on all sides.
- Using a spoon, move the meatballs to one side of the pan.



- Add 1 cup of water (carefully, as the liquid may splatter). Cook, stirring frequently and spooning the sauce over the meatballs, 5 to 7 minutes, or until the sauce is thickened and the meatballs are cooked through.*
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the cooked meatballs and sauce over the pepper rice. Garnish with the seasoned sour cream and toasted pepitas. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 160°F for pork

Produced in a facility that processes crustacean shellfish,



