

Smoky Vegetable Enchiladas

with Guajillo Pepper Sauce & Monterey Jack

2 SERVINGS

30-40 MINS

 **Blue Apron**
blueapron.com




 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients

ADDED:



10 oz Pork Chorizo 



2 cloves Garlic



¼ 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 Blend¹



Serve with Blue Apron wine that has this symbol
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.

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 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**, **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 medium dice. Thoroughly wash your hands and cutting board immediately after handling.



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.
- Add the **chopped garlic** and **diced pepper**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened.
- Transfer to the bowl of **cooked rice**. Add the **drained beans** and **half the sour cream**; season with salt and pepper. Stir to combine.



4 CUSTOMIZED STEP 3 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, 2 to 3 minutes, or until lightly browned.
- Add the **diced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **chopped garlic** and **diced pepper**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened and the chorizo is cooked through.
- Transfer to the bowl of **cooked rice**. Add the **drained beans** and **half the sour cream**; season with salt and pepper. Stir to combine.

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.



5 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!

