Smoky Vegetable Enchiladas with Guajillo Pepper Sauce &





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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

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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."

Cook the rice

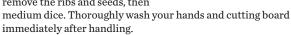
- Place an oven rack in the center of the oven; preheat to 450°F.
- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- In a small pot, combine the rice, a big pinch of salt, half the spice blend (you will have extra), and 1 cup of water. Heat to boiling on high.



- 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





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.



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.

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!



