



Cheesy Pork  
Chorizo Casserole



Cilantro Chicken  
Burritos



## MEAL PREP Family Bundle

### Chicken & Pork Chorizo

4 servings of each:

**Cheesy Pork Chorizo  
Casserole**  
with Jalapeño Crème Fraîche

**Cilantro Chicken Burritos**  
with Rice, Beans & Spinach

### Let's get cooking

**ONE PREP. TWO MEALS READY FOR THOSE BUSY NIGHTS.** Here's your easy step-by-step guide for making mealtime magic—from Prep Day to putting on the finishing touches when you're ready to serve and eat.



5 min

UNBOX + PLAN



60 min

PREP + COOK



5 min

FINISH + SERVE



These recipes  
were designed to  
reheat. See the  
Stop + Store section  
on the last page  
for more info.

Wine pairings available from [blueapron.com/wine](https://blueapron.com/wine)



Serve the chorizo dish with Blue Apron wine that has this symbol based on its flavor profile.



Serve the chicken dish with Blue Apron wine that has this symbol based on its flavor profile.





## TOOLS YOU'LL NEED

Knife, Cutting Board, Mixing Bowls, Wooden Spoon, 1 Medium Pot, 1 Large Nonstick Pan, 1 Large Baking Dish

## Shared Cooking Ingredients

## For Both Recipes

1 cup  
Long Grain  
White Rice2 15.5-oz cans  
Black Beans½ lb  
Sweet Peppers2  
Poblano  
Peppers2  
Red Onions1 Tbsp  
Weeknight Hero  
Spice Blend<sup>1</sup>

## Cheesy Pork Chorizo Casserole

18 oz  
Pork Chorizo½ lb  
Grape Tomatoes4 oz  
Smoked Gouda  
Cheese4 oz  
White Cheddar  
Cheese2 Tbsps  
Crème Fraîche⅓ cup  
Crispy Onions1 oz  
Sliced Pickled  
Jalapeño Pepper

## Cilantro Chicken Burritos

18 oz  
Boneless  
Chicken Breast  
Pieces8  
Flour Tortillas5 oz  
Baby Spinach4 oz  
Shredded  
Monterey Jack  
Cheese½ cup  
Sour Cream½ cup  
Guacamole1 Tbsp  
Ancho Chile  
Paste½ cup  
Cilantro Sauce2 ½ Tbsps  
Chicken  
Demi-Glace4 tsps  
Honey1 Tbsp  
Mexican Spice  
Blend<sup>2</sup>

1. Onion Powder, Garlic Powder, Smoked Paprika &amp; Whole Dried Parsley

2. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin &amp; Dried Mexican Oregano

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://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.

Blue Apron, LLC, New York, NY 10005



## 1 Prepare the Ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Drain and rinse the **beans**.
- Cut off and discard the stems of the **sweet peppers**; remove the cores. Halve lengthwise, then medium dice.
- Halve, peel, and medium dice the **onions**.
- Halve the **tomatoes**.
- Grate the **gouda** and **half the cheddar** (you will have extra) on the large side of a box grater; combine in a medium bowl.
- Cut off and discard the stems of the **poblano peppers**. Halve lengthwise; remove the ribs and seeds, then medium dice.
- Roughly chop the **jalapeño pepper**.
- Thoroughly wash your hands, knife, and cutting board immediately after handling the peppers.
- In a bowl, combine the **crème fraîche** and **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be. Taste, then season with salt and pepper if desired.
- In a separate bowl, combine the **sour cream** and **guacamole**.



## 2 Roast the vegetables

- In a large baking dish, combine the **diced sweet peppers, diced onions, diced poblano peppers, and halved tomatoes**. Drizzle with **olive oil** and season with salt, pepper, and the **Mexican spice blend**. Stir to coat and arrange in an even layer.
- Roast 18 to 20 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



## 3 Cook the rice & beans

- Meanwhile, carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the **rice, weeknight hero spice blend, and 2 cups 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. Stir in the **drained beans**. Taste, then season with salt and pepper if desired.



## 4 Cook the chicken & spinach

- Meanwhile, pat the **chicken** dry with paper towels; season with salt and pepper.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned chicken** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **chile paste, honey** (kneading the packet before opening), and **demi-glace**. Cook, stirring occasionally, 1 to 2 minutes, or until combined.
- Add the **spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the spinach is wilted and combined.
- Transfer to a large bowl.
- Rinse and wipe out the pan.



## 5 Make the burrito filling

- To the bowl of **cooked chicken and spinach**, add the **cilantro sauce, monterey jack, 1½ cups of the cooked rice and beans, and half the roasted vegetables** (leaving the rest in the baking dish). Stir to combine.
- Taste, then season with salt and pepper if desired.





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## Pork Chorizo Casserole

### Assemble the casserole

- Add the **remaining cooked rice and beans** to the baking dish of **remaining roasted vegetables**.
- Add **half the grated gouda and cheddar**. Stir to combine.
- Top with the **chorizo** (tearing into bite-sized pieces before adding) in an even layer.
- Top with the **remaining grated gouda and cheddar**.



### STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

### Finish & serve the casserole

- Bake in the oven 14 to 16 minutes, or until the cheese is melted and the chorizo is cooked through.
- Remove from the oven and let stand at least 2 minutes before serving.
- Serve the **finished casserole** drizzled with the **jalapeño crème fraîche**. Garnish with the **crispy onions**. Enjoy!



### REHEATING INSTRUCTIONS

If you saved the dish for later, preheat the oven to 450°F. Finish and serve as directed, but bake 20 to 25 minutes.

## Cilantro Chicken Burritos

### Assemble & crisp the burritos

- Wrap the **tortillas** in a damp paper towel and microwave on high 1 minute, or until heated through. Transfer the warmed tortillas to a work surface and carefully unwrap.
- Evenly divide the **filling** among the centers of the tortillas. Tuck in the tortilla sides over the filling, then holding the sides tight, roll up into a burrito.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Working in batches, add the **burritos**, seam side down. Cook 1 to 2 minutes per side, or until browned and slightly crispy.
- Transfer to a plate.



### STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

### Serve the burritos

- Serve the **burritos** with the **creamy guacamole** on the side. Enjoy!



### REHEATING INSTRUCTIONS

If you saved the dish for later, preheat the oven to 450°F. Wrap the **finished burritos** in foil; reheat in the oven 7 to 10 minutes, or until heated through. Serve as directed.