



Cheesy Pork
Chorizo Enchiladas



Creamy Tomatillo
Chicken Sandwiches



MEAL PREP Family Bundle

Chorizo & Chicken

4 servings of each:

Cheesy Pork Chorizo Enchiladas

with Black Beans & Peppers

Creamy Tomatillo Chicken Sandwiches

with Roasted Cauliflower & Peanuts

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



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 Sheet Pan, 1 Large Nonstick Pan, 1 Baking Dish

Shared Cooking Ingredients*

For Both Recipes



2
Red Onions



2
Poblano
Peppers



2
Bell Peppers



4 cloves
Garlic



2 Tbsps
Tomato Paste



2 tsps
Date Syrup



1 Tbsp
Smoky Spice
Blend¹

Cheesy Pork Chorizo Enchiladas*



18 oz
Pork Chorizo



1 cup
Long Grain
White Rice



8
Flour Tortillas



1 15.5-oz can
Black Beans



¼ cup
Cream



4 oz
Shredded
Monterey Jack
Cheese



¾ cup
Guajillo Chile
Pepper Sauce



¼ cup
Guacamole

Creamy Tomatillo Chicken Sandwiches*



4
Boneless,
Skinless Chicken
Breasts



4
Challah Buns



1 head
Cauliflower



1 oz
Sliced Pickled
Jalapeño Pepper



2 Tbsps
Grated Cotija
Cheese



½ cup
Sour Cream



¼ cup
Cilantro Sauce



¼ cup
Tomatillo-
Poblano Sauce



⅓ cup
Crispy Onions



3 Tbsps
Roasted Peanuts



1 Tbsp
Mexican Spice
Blend²

1. Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder
 2. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano
 *Ingredients may be replaced and quantities may vary.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: 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 Cook the rice

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the **rice** 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.

**2 Prepare the ingredients**

- Meanwhile, wash and dry the fresh produce.
- Cut out and discard the core of the **cauliflower**; cut into small florets.
- Peel and roughly chop **4 cloves of garlic**.
- Halve, peel, and thinly slice the **onions**.
- Cut off and discard the stems of the **bell peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Drain and rinse the **beans**.
- In a bowl, combine the **tomatillo sauce** and **sour cream**.
- Cut off and discard the stems of the **poblano peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Roughly chop the **jalapeño pepper**.
- Thoroughly wash your hands, knife, and cutting board immediately after handling the peppers.

**3 Roast & finish the cauliflower**

- Place the **cauliflower florets** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 22 to 24 minutes, or until lightly browned and tender when pierced with a fork.
- Transfer to a bowl; add the **chopped jalapeño pepper**. Toss to combine. Taste, then season with salt and pepper if desired.

**4 Cook, slice & dress the chicken**

- Meanwhile, pat the **chicken** dry with paper towels. Season on both sides with salt, pepper, and the **Mexican spice blend**.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned chicken**. Cook 6 to 7 minutes per side, or until browned and cooked through.*
- Transfer to a cutting board. When cool enough to handle, thinly slice the **cooked chicken** crosswise.
- Transfer to a bowl; add the **cilantro sauce**. Toss to coat. Taste, then season with salt and pepper if desired.
- Wipe out the pan.

**5 Cook the chorizo**

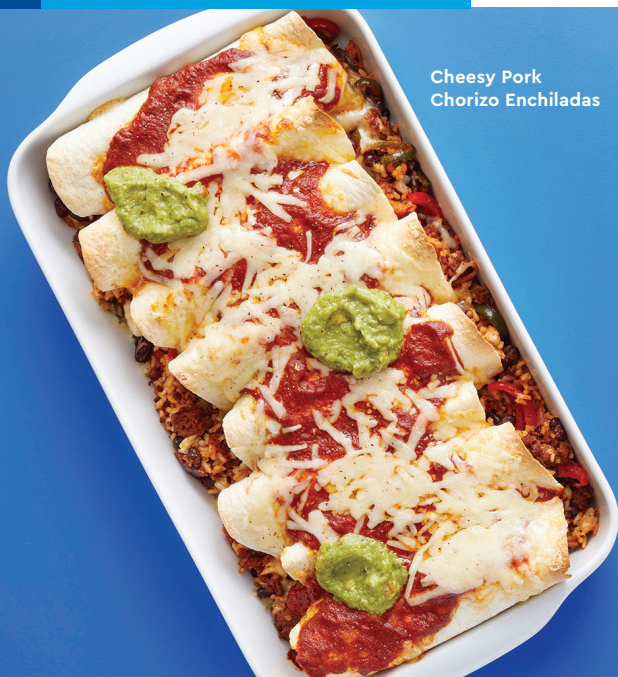
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chorizo**. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Transfer to a large bowl.
- Wipe out the pan.

**6 Cook the vegetables & finish the chorizo**

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic, sliced onions, sliced bell peppers, and sliced poblano peppers**. Season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until slightly softened.
- Add the **tomato paste, smoky spice blend, and date syrup**. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Leaving the rest in the pan, transfer **half the cooked vegetables** to the bowl of **cooked chorizo**. Stir to combine.



*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

Cheesy Pork
Chorizo EnchiladasCreamy Tomatillo
Chicken
Sandwiches

Pork Chorizo Enchiladas

Make the filling & assemble the enchiladas

- To the bowl of **finished chorizo and vegetables**, add the **cream, drained beans**, and **cooked rice**. Stir to combine. Taste, then season with salt and pepper if desired.
- Place the **tortillas** on a work surface.
- Spread about **3 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 in a single layer, seam side down.



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 enchiladas

- Evenly top the **enchiladas** with the **guajillo sauce** and **monterey jack**. Bake 9 to 11 minutes, or until the cheese is melted. Remove from the oven and let stand at least 2 minutes before serving.
- Serve the **baked enchiladas** topped with the **guacamole**. 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.

Tomatillo Chicken Sandwiches



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 sandwiches

- Halve the **buns**.
- Add the **halved buns**, cut side down, to a large pan (nonstick, if you have one). Toast on medium-high 30 seconds to 1 minute, or until lightly browned. Transfer to a work surface.
- Assemble the sandwiches using the **toasted buns**, **remaining cooked vegetables**, **dressed chicken**, **creamy tomatillo sauce**, and **crispy onions**.
- Serve the **sandwiches** with the **finished cauliflower** on the side. Garnish the cauliflower with the **peanuts** and **cotija**. Enjoy!



REHEATING INSTRUCTIONS

If you saved the dish for later, reheat the **chicken, vegetables**, and **cauliflower** in the microwave 1 to 2 minutes, or until heated through. Finish and serve as directed.