

# Guajillo Corn & Cheddar Enchiladas

with Red Rice

4 SERVINGS

45-55 MINS

 **Blue Apron**  
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## Ingredients\*

Customized ingredients

### ADDED:



10 oz Pork Chorizo 



2 cloves Garlic



4 oz White Cheddar Cheese



¾ cup Guajillo Chile Pepper Sauce



8 Flour Tortillas



2 ears of Corn



2 Scallions



½ cup Sour Cream



1 cup Red Rice Blend



2 Poblano Peppers



1 Lime



2 Tbsps Tomato Paste



Serve with Blue Apron wine that has this symbol  
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\*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.
- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Once boiling, add the **rice**. Cook, uncovered, 30 to 32 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.



## 2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Remove any husks and silks from the **corn**; cut the kernels off the cobs.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **lime** crosswise.
- Grate the **cheese** on the large side of a box grater.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then small dice. Thoroughly wash your hands and cutting board immediately after handling.



## ADDITIONAL STEP 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, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl.

## 3 Cook the vegetables

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **corn kernels** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned (be careful, as the corn may pop as it cooks). Season with salt and pepper.
- Add the **diced pepper, sliced white bottoms of the scallions, and chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until lightly browned and slightly softened.



## Step 3 continued:

- Add the **tomato paste**. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add **half the guajillo sauce** (carefully, as the liquid may splatter) and  **$\frac{1}{4}$  cup of water**. Cook, stirring constantly, 30 seconds to 1 minute, or until the liquid has slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.

## CUSTOMIZED STEP 3 If you chose Chorizo

- Cook the vegetables as directed, using the pan of reserved fond.

## 4 Make the filling

- To the pot of **cooked rice**, add the **cooked vegetables, half the sour cream, and the juice of both lime halves**. Stir to thoroughly combine. Taste, then season with salt and pepper if desired.



## CUSTOMIZED STEP 4 If you chose Chorizo

- Make the filling as directed, adding the **cooked chorizo** to the pot.

## 5 Make the enchiladas & serve your dish

- 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 **remaining guajillo sauce and grated cheese**.
- Bake 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 and sliced green tops of the scallions**. Enjoy!



## CUSTOMIZED STEP 5 If you chose Chorizo

- Make the enchiladas and serve your dish as directed, but spread about **3 cups of the filling** into the bottom of the baking dish.