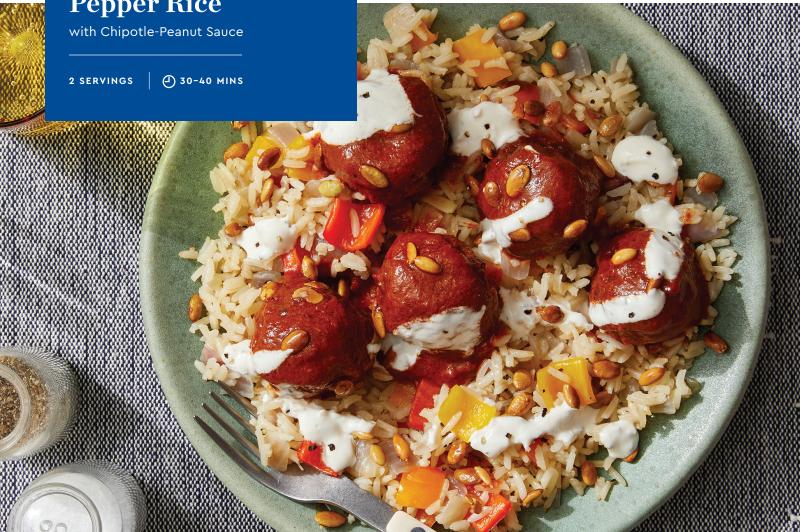


Blue Apron blueapron.com



Ingredients*



10 oz Pork Chorizo



1 Red Onion



2 tsps Chipotle Chile Paste



1 Tbsp Smooth Peanut Butter Spread



¼ cup Panko Breadcrumbs



4 oz Sweet Peppers



2 Tbsps Tomato Paste



1 Tbsp Light **Brown Sugar**



½ cup Long Grain White Rice



1/4 cup Sour Cream



2 Tbsps Raw Pepitas



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.



"Alexa, find Blue Apron recipes."

Prepare the ingredients

- Wash and dry the peppers. Cut off and discard the stems; remove the cores, then large dice.
- Halve, peel, and medium dice the onion.
- In a bowl, whisk together the tomato paste, peanut butter spread, sugar, and as much of the chile paste as you'd like,

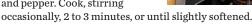


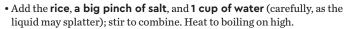
depending on how spicy you'd like the dish to be.

• In a separate bowl, combine the sour cream and 2 teaspoons of water; season with salt and pepper.

2 Make the pepper rice

- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- In a medium pot, heat a drizzle of olive oil on medium-high until hot.
- Add the diced peppers and diced onion; season with salt and pepper. Cook, stirring





- Once boiling, reduce the heat to low. Cover and cook, without stirring, 16 to 18 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.

3 Toast the pepitas

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the pepitas; season with salt and pepper. Cook, stirring constantly, 1 to 3 minutes, or until toasted (be careful, as the pepitas may pop as they toast).
- · Transfer to a bowl.
- · Wipe out the pan.



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the

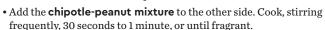
4 Form the meatballs

- In a bowl, combine the chorizo and breadcrumbs. Gently mix until just combined.
- Shape the mixture into 10 tightly packed meatballs.
- Transfer to a plate.



5 Cook the meatballs & serve your dish

- In the same pan, a drizzle of olive oil on medium-high until hot.
- Add the meatballs. Cook. turning occasionally, 3 to 4 minutes, or until browned on all sides.
- Using a spoon, move the meatballs to one side of the pan.



- Add 1 cup of water (carefully, as the liquid may splatter). Cook, stirring frequently and spooning the sauce over the meatballs, 5 to 7 minutes, or until the sauce is thickened and the meatballs are cooked through.*
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the cooked meatballs and sauce over the pepper rice. Garnish with the seasoned sour cream and toasted pepitas. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 160°F for pork



