

Pork Enchiladas

with Monterey Jack Cheese & Sour Cream

4 SERVINGS

⌚ 25-35 MINS

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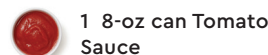
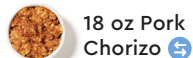


Ingredients*

Customized ingredients



SWAPPED FOR:



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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."

1 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, 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.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.



3 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 **pork**. Cook, stirring frequently and breaking the meat apart with a spoon, 2 to 3 minutes, or until lightly browned.
- Add the **spice blend, sliced peppers, and sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened.



Step 3 continued:

- Add the **tomato sauce** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the sauce is slightly thickened and the pork is cooked through.
- Transfer to the bowl of **cooked rice**. Add **half the sour cream** and stir to combine. Taste, then season with salt and pepper if desired.



CUSTOMIZED STEP 3 If you chose Chorizo

- Make the filling as directed, using the **chorizo** and a **pinch of the spice blend** (you will have extra).

4 Assemble & bake the enchiladas

- 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, seam side down. Evenly top with the **cheese**.
- Bake 7 to 9 minutes, or until lightly browned and the cheese is melted.
- Remove from the oven and let stand at least 2 minutes before serving.



5 Finish & serve your dish

- Meanwhile, season the **remaining sour cream** with salt and pepper.
- Serve the **baked enchiladas** garnished with the **sliced green tops of the scallions** and **seasoned sour cream**. Enjoy!

