

Beef Enchiladas Rojas

with Bell Peppers & Cheddar Cheese

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients*



18 oz Ground Beef



2 Bell Peppers



½ cup Sour Cream



8 Flour Tortillas



4 Scallions



⅔ cup Guajillo Chile Pepper Sauce



1 cup Long Grain White Rice



4 oz White Cheddar Cheese



1 Tbsp Mexican Spice Blend¹



Serve with Blue Apron wine that has this symbol
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Interested in prepping this recipe for the week ahead? Follow the STOP + STORE and REHEATING instructions within the recipe.

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 medium pot, combine the **rice, spice blend, a big pinch of salt, 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 off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then medium dice.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Grate the **cheese** on the large side of a box grater.



3 Cook the beef & peppers

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef, diced peppers, and sliced white bottoms of the scallions** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper.
- Continue to cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until browned and the beef is cooked through.
- Turn off the heat. Carefully drain off and discard any excess oil.



4 Make the filling & assemble the enchiladas

- Transfer the **cooked beef and peppers** to the pot of **cooked rice**. Add **half the sour cream**; stir to combine. Taste, then season with salt and pepper if desired.
- 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 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.

5 Finish & serve your dish

- Evenly top the **enchiladas** with the **guajillo sauce** and **grated cheese**.
- 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** garnished with the **remaining sour cream** and **sliced green tops of the scallions**. Enjoy!



REHEATING INSTRUCTIONS

If you saved the dish for later, preheat the oven to 450°F. Bring the **enchiladas** to room temperature, then finish and serve as directed.