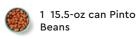


Ingredients*

Customized ingredients

ADDED:







2 Flour Tortillas



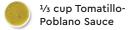
1 Poblano Pepper

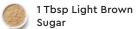














Cook along on the app

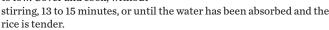
The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.



"Alexa, find Blue Apron recipes."

1 Cook the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium 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



• Turn off the heat and fluff with a fork.

2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Halve, peel, and medium dice the **onion**.
- Drain and rinse the beans.
- Quarter the lime.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then medium dice. Thoroughly wash your hands and cutting board immediately after handling.
- In a bowl, combine the sour cream and 1 tablespoon of water. Season with salt and pepper.



- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the chorizo. Cook, without stirring, 3 to 4 minutes, or until lightly browned
- Continue to cook, stirring occasionally and breaking the meat apart with a spoon, 4 to 5 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan; transfer to the pot of cooked rice. Cover to keep warm.

3 Make the filling

- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot
- Add the diced onion and diced pepper; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.



 Add the sugar and as much of the chile paste as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.

Step 3 continued:

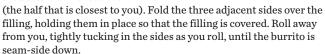
- Add the drained beans and ¼ cup of water (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally and mashing the beans with the back of a spoon, 3 to 4 minutes, or until combined and slightly thickened.
- Transfer to the pot of **cooked rice**; add **the juice of 2 lime wedges**. Stir to combine. Taste, then season with salt and pepper if desired.
- Rinse and wipe out the pan.

CUSTOMIZED STEP 3 If you chose Chorizo

- Make the filling as directed, using the pan of reserved fond and transferring to the pot of **cooked rice and chorizo**.

4 Assemble the burritos

- Wrap the **tortillas** in a damp paper towel and microwave on high 1 minute, or until heated through.
- Transfer to a work surface and carefully unwrap.
- Evenly divide all but 2 cups of the filling among the center of the bottom half of each tortilla



· Cover the remaining filling to keep warm.

CUSTOMIZED STEP 4 If you chose Chorizo

- Assemble the burritos as directed, but evenly divide all but 3 cups of the filling among the center of the bottom half of each tortilla.

5 Finish the burritos & serve your dish

- In the same pan, heat a drizzle of **olive oil** on medium until hot.
- Add the **burritos**, seam side down. Cook 1 to 2 minutes, or until lightly browned.
- Carefully top the burritos with the **cheese** (keeping them seam side down). Cover the pan with foil and cook 2 to 3 minutes, or

until the cheese is melted and the burritos are heated through.

Evenly divide the remaining filling between two serving dishes; top
with the finished burritos (including any crispy cheese from the pan).
Drizzle the burritos with the tomatillo sauce and seasoned sour
cream. Serve the remaining lime wedges on the side. Enjoy!



