

# Smothered Tomatillo Burritos

with Pinto Beans, Poblano Pepper & Rice

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
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## Ingredients\*

Customized ingredients

### ADDED:



10 oz Pork Chorizo 



1 15.5-oz can Pinto Beans



½ cup Long Grain White Rice



2 Flour Tortillas



1 Red Onion



1 Poblano Pepper



1 Lime



¼ cup Sour Cream



2 oz Shredded Cheddar & Monterey Jack Cheese Blend



2 tsps Chipotle Chile Paste



⅓ cup Tomatillo-Poblano Sauce



1 Tbsp Light Brown Sugar



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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\*Ingredients may be replaced and quantities may vary.





"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 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.
- 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.



## ↺ ADDITIONAL STEP If you chose Chorizo

- 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  $\frac{1}{4}$  **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 (the half that is closest to you). Fold the three adjacent sides over the filling, holding them in place so that the filling is covered. Roll away from you, tightly tucking in the sides as you roll, until the burrito is seam-side down.
- 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!

