

Cheesy Pork Chorizo Enchiladas

with Bell Pepper & Rice

2 SERVINGS

⌚ 25-35 MINS

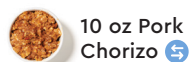
 **Blue Apron**
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Ingredients*

Customized ingredients for vegetarian dish


OMITTED:



10 oz Pork Chorizo 

ADDED:



1 15.5-oz can Pinto Beans 



1 Tbsp Mexican Spice Blend¹ 



4 Flour Tortillas



½ cup Long Grain White Rice



1 Bell Pepper



¼ cup Sour Cream



2 oz Monterey Jack Cheese



2 Tbsps Tomato Paste



Serve with Blue Apron wine that has this symbol
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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 **pepper**; cut off and discard the stem. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Grate the **cheese** on the large side of a box grater.



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 **chorizo**. Cook, stirring frequently and breaking the meat apart with a spoon, 2 to 3 minutes, or until lightly browned.
- Add the **sliced pepper**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened.
- Add the **tomato paste**. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add **¼ cup of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the liquid is slightly thickened and the chorizo is cooked through.
- Transfer to the bowl of **cooked rice**; stir in **half the sour cream**. Taste, then season with salt and pepper if desired.



CUSTOMIZED STEP 3 If you chose Vegetarian

- Drain and rinse the **beans**.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **drained beans** and **spice blend**. Cook, stirring frequently, 2 to 3 minutes, or until thoroughly combined.
- Add the **sliced pepper**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened.
- Add the **tomato paste**. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add **¼ cup of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the liquid is slightly thickened.
- Transfer to the bowl of **cooked rice**; stir in **half the sour cream**. Taste, then season with salt and pepper if desired.

4 Assemble & bake the enchiladas

- Place the **tortillas** on a work surface.
- Spread about **1 cup 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 **grated 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 Season the sour cream & serve your dish

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

