

Pork Chorizo Enchiladas

with Monterey Jack Cheese & Sour Cream

4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients



18 oz Pork Chorizo



2 Bell Peppers



½ cup Sour Cream



8 Flour Tortillas



2 Scallions



1 8-oz can Tomato Sauce



½ cup Long Grain White Rice



4 oz Shredded Monterey Jack Cheese



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



3 Make the filling

- In a large pan (nonstick, if you have one), heat **2 teaspoons 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.



Step 3 continued:

- Add the **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.
- 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 chorizo is cooked through. Turn off the heat.
- 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 **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!

