

# Pork Chorizo Meatballs & Poblano Rice

with Chipotle-Peanut Sauce

2 SERVINGS

⌚ 30-40 MINS

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## Ingredients



10 oz Pork Chorizo



1 Poblano Pepper



2 Tbsps Tomato Paste



1 Tbsp Light Brown Sugar



½ cup Long Grain White Rice



¼ cup Sour Cream



1 Tbsp Smooth Peanut Butter Spread



2 Tbsps Raw Pepitas



1 Yellow Onion



2 tsps Chipotle Chile Paste



¼ cup Panko Breadcrumbs



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"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Halve, peel, and medium dice the **onion**.
- Wash and dry the **pepper**; cut off and discard the stem. Halve lengthwise; remove the ribs and seeds, then medium dice. Thoroughly wash your hands immediately after handling.
- In a bowl, whisk together the **tomato paste**, **peanut butter spread**, **sugar**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.
- In a separate bowl, combine the **sour cream** and **2 teaspoons of water**; season with salt and pepper.



## 2 Make the poblano rice

- Carefully rinse the **rice** (sifting through for any small stones or impurities). Drain thoroughly.
- In a medium pot, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **diced onion** and **diced pepper**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **rice**, a **big pinch of salt**, and **1 cup of water** (carefully, as the liquid may splatter); stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 16 to 18 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



## 3 Toast the pepitas

- Meanwhile, in a medium pan (nonstick, if you have one), heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **pepitas**; season with salt and pepper. Cook, stirring constantly, 1 to 3 minutes, or until toasted (be careful, as the pepitas may pop as they toast).
- Transfer to a bowl; immediately season with salt.
- Wipe out the pan.



## 4 Form the meatballs

- In a bowl, combine the **chorizo** and **breadcrumbs**. Gently mix until just combined.
- Shape the mixture into 10 tightly packed meatballs.
- Transfer to a plate.



## 5 Cook the meatballs & serve your dish

- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **meatballs**. Cook, turning occasionally, 3 to 4 minutes, or until browned on all sides.
- Using a spoon, move the meatballs to one side of the pan.
- Add the **chipotle-peanut mixture** to the other side. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant.
- Add **1 cup of water** (carefully, as the liquid may splatter). Cook, stirring frequently and spooning the sauce over the meatballs, 5 to 7 minutes, or until the sauce is thickened and the meatballs are cooked through.\*
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **cooked meatballs and sauce** over the **poblano rice**. Top with the **seasoned sour cream** and **toasted pepitas**. Enjoy!



\*The USDA recommends a minimum safe cooking temperature of 160°F for pork.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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