

Cheesy Pork Chorizo Enchiladas

with Bell Pepper & Rice

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**

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Ingredients



10 oz Pork Chorizo



1 Bell Pepper



2 Tbsps Tomato Paste



4 Flour Tortillas



2 oz Monterey Jack Cheese



½ cup Long Grain White Rice



¼ cup Sour Cream



Serve with Blue Apron wine that has this symbol
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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 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.



Step 3 continued:

- 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 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 **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!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

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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