

Zucchini & Yellow Squash Enchiladas

with Salsa Roja & Monterey Jack Cheese

In this recipe, we're putting an incredible, springtime spin on enchiladas. A staple of Mexican cuisine, enchiladas are tortillas rolled up around a hearty filling, smothered in a delicious red sauce (or "salsa roja") and baked. The tortillas soften in the oven, and the flavors of the ingredients meld, creating an almost casserole-like dish that remains divided into portions, making serving easy. In our take, we're preparing the filling with zucchini and yellow squash, two of our favorite warm-weather vegetables. Enjoy!



Ingredients

- 10 Flour Tortillas
- $\frac{3}{4}$ Cup Long Grain White Rice
- 1 15-Ounce Can Crushed Tomatoes
- 6 Ounces Monterey Jack Cheese
- 4 Ounces Spinach
- 2 Zucchini
- 1 Yellow Squash
- 1 Red Onion
- 1 Lime
- 1 Large Bunch Cilantro

Knick Knacks

- $\frac{1}{2}$ Cup Mexican Crema
- 1 Tablespoon Fiesta Spice Blend
(Smoked Sweet Paprika, Ancho Chile Powder, Cumin, Coriander, Garlic Powder, Mexican Oregano, Cocoa Powder & Ground Cinnamon)

Makes 4 Servings

About 675 Calories Per Serving

Cooking Time: 25 to 35 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp72

1



Cook the rice:

In a medium pot, combine the **rice**, a **big pinch of salt** and **1½ cups of water**. Heat to boiling on high. Once boiling, cover and reduce the heat to low. Simmer 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Remove from heat and transfer to a large bowl. Set aside. Rinse and dry the pot.

2



Prepare the ingredients:

While the rice cooks, preheat the oven to 450°F. Wash and dry the fresh produce. Peel and thinly slice the onion. Medium dice the zucchinis and yellow squash. Quarter the lime. Pick the cilantro leaves off the stems; discard the stems. Grate the cheese.

3



Cook the vegetables:

In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **onion**, **zucchinis**, **yellow squash** and **half the spice blend**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until softened and fragrant. Stir in the **spinach**. Cook, stirring frequently, 1 to 2 minutes, or until the spinach has wilted. Transfer to the bowl of cooked rice.

4



Make the filling:

Add the **Mexican crema** to the bowl of cooked rice and vegetables. Stir to thoroughly combine and season with salt and pepper to taste. Set aside.

5



Make the salsa roja:

In the same pot used to cook the rice, combine the **crushed tomatoes**, **remaining spice blend** and **½ cup of water**. Cook on medium, stirring occasionally, 3 to 4 minutes, or until thoroughly combined and heated through. Remove from heat; season with salt and pepper to taste.

6



Assemble & bake the enchiladas:

Spread a **thin layer of the salsa roja** onto the bottom of a large baking dish. Place the **tortillas** on a clean, dry work surface. Divide the **filling** between the centers of the tortillas; tightly roll up each tortilla around the filling. Place in the prepared baking dish, seam sides down, in a single layer; top with the **remaining salsa roja** and the **grated cheese**. Bake 10 to 12 minutes, or until the cheese is bubbling and lightly browned. Let stand for at least 2 minutes before serving. Garnish with the **cilantro**. Serve with the **lime wedges** on the side. Enjoy!