

Cheesy Enchiladas Rojas

with Mixed Mushrooms & Spinach

Enchiladas are a time-honored favorite in Mexican and Tex-Mex cuisines. After all, what's not to love about tortillas wrapped around a hearty filling of vegetables, spices and more—then smothered with sauce and cheese? For distinctive flavor, we're making these enchiladas rojas (or enchiladas in red sauce) with three kinds of sautéed mushrooms: round-capped cremini, ruffled maitake and fanned oyster. Mild Monterey Jack melts down perfectly in the oven, topping off the dish with layers of satisfying texture.

 **Blue Apron Wine Pairing**
Babcock Pinot Noir 2014



Ingredients

6 Flour Tortillas
½ Cup Long Grain White Rice
15 Ounces Tomato Sauce
6 Ounces Monterey Jack Cheese
6 Ounces Mixed Mushrooms
6 Ounces Spinach
3 Cloves Garlic
1 Yellow Onion
1 Lime
1 Bunch Cilantro
1 Tablespoon Mexican Spice Blend
(Ancho Chile Powder, Sweet Paprika, Garlic Powder, Ground Cumin & Whole Mexican Oregano)

Makes: 3 servings | **Calories:** about 655 per serving
Prep Time: 10 minutes | **Cook Time:** 35–45 minutes



1



Cook the rice:

Preheat the oven to 475°F. In a large pot, combine the **rice**, a **big pinch of salt** and **1 cup 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 fluff the cooked rice with a fork.

2



Prepare the ingredients:

While the rice cooks, wash and dry the fresh produce. Thinly slice the cremini mushrooms; using your hands, tear the maitake and oyster mushrooms into bite-sized pieces. Peel and small dice the onion. Peel and mince the garlic. Quarter the lime. Grate the cheese. Roughly chop the cilantro leaves and stems.

3



Cook & drain the spinach:

While the rice continues to cook, in a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted. Transfer to a strainer; hold or rest over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Transfer to a cutting board and roughly chop; transfer to the pot of **cooked rice**. Wipe out the pan.

4



Brown the mushrooms:

In the pan used to cook the spinach, heat 2 teaspoons of olive oil on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 3 to 5 minutes, or until browned and crispy. Add **half the spice blend** and cook, stirring occasionally, 30 seconds to 1 minute, or until fragrant; season with salt and pepper to taste. Transfer to the pot of **cooked rice and spinach**. Wipe out the pan.

5



Make the sauce & finish the filling:

In the pan used to brown the mushrooms, heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion**, **garlic** and **remaining spice blend**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant. Add the **tomato sauce**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until slightly thickened; season with salt and pepper to taste. Remove from heat. To the pot of **cooked rice and vegetables**, add **half the sauce**, **half the cheese**, **the juice of all 4 lime wedges** and **all but a pinch of the cilantro**. Stir to thoroughly combine; season with salt and pepper to taste.

6



Finish the enchiladas & serve your dish:

Place the **tortillas** on a work surface. Evenly spread about $\frac{3}{4}$ **cup of the filling** into the bottom of a baking dish. Divide the **remaining filling** between the centers of the tortillas; tightly roll up each tortilla around the filling. Carefully transfer the rolled tortillas to the baking dish in a single layer, seam sides down. Evenly top with the **remaining sauce** and **remaining cheese**. Bake 10 to 12 minutes, or until the cheese is melted and lightly browned. Remove from the oven and let stand for at least 2 minutes. Divide $\frac{2}{3}$ of the baked enchiladas between 2 plates (you will have extra). Garnish with the **remaining cilantro**. Enjoy!