

Red Quinoa & Black Bean Enchiladas

with Roasted Tomatillo Salsa Verde

Thanks to its bright, robust flavor, salsa verde is an incredibly popular sauce throughout Mexican cuisine. Here, it's the defining ingredient in enchiladas verdes, or "green" enchiladas. Our salsa verde features smoky poblano pepper and tart tomatillos, both roasted to deepen their flavors. (Chefs, keep in mind that although poblanos are typically mild, one may contain more heat than the next.) Along with a savory layer of Monterey Jack, this sauce makes the perfect topping for our hearty black bean and quinoa enchiladas.

Blue Apron Wine Pairings

Las Canovas Tempranillo, 2014

Helen Foggo Shiraz, 2015



Ingredients

4 Flour Tortillas
1¼ Cups Black Beans
½ Cup Red Quinoa
6 Ounces Tomatillos
2 Limes
1 Yellow Onion
1 Poblano Pepper

Knick Knacks

3 Ounces Monterey Jack Cheese
2 Teaspoons Mexican Spice Blend
(Garlic Powder, Ancho Chile Powder, Smoked Paprika, Ground Cumin & Dried Mexican Oregano)

Makes: 3 servings | **Calories:** about 555 per serving
Prep Time: 10 minutes | **Cook Time:** 35–45 minutes



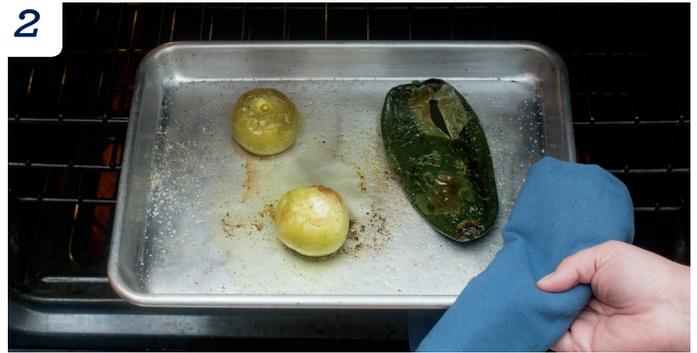
1



Cook the quinoa:

Preheat the oven to 475°F. Heat a medium pot of salted water to boiling on high. Thoroughly rinse the **quinoa** under cold water. Once the pot of water is boiling, add the rinsed quinoa and cook 16 to 18 minutes, or until tender. Drain thoroughly and transfer to a medium bowl. Rinse and wipe out the pot.

2



Roast the vegetables:

While the quinoa cooks, wash and dry the fresh produce. Place the **tomatillos** and **pepper** on a sheet pan. Drizzle with olive oil; season with salt and pepper. Toss to coat. Roast 10 to 12 minutes, or until browned and softened. Remove from the oven, leaving the oven on. Once cool, carefully remove and discard the skin of the pepper; cut out and discard the stem, ribs and seeds. Transfer the tomatillos and pepper to a cutting board; finely chop, then wash your hands, knife and cutting board.

3



Prepare the ingredients:

While the vegetables roast, peel and small dice the onion. Quarter the limes. Drain and rinse the beans. Grate the cheese.

4



Make the salsa verde:

In the pot used to cook the quinoa, heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened. Add **2 tablespoons of water**, the **chopped tomatillos** and **as much of the chopped pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until thickened. Turn off the heat and stir in **the juice of 2 lime wedges**.

5



Make the filling & assemble the enchiladas:

While the salsa verde cooks, to the bowl of **cooked quinoa**, add the **beans**, **spice blend** and **the juice of 4 lime wedges**. Drizzle with olive oil; stir to combine. Season with salt and pepper to taste. Place the **tortillas** on a work surface. Evenly spread about **½ cup of the filling** into the bottom of a baking dish. Divide the **remaining filling** between the tortillas; tightly roll up each tortilla around the filling. Transfer to the baking dish in a single layer, seam sides down.

6



Finish the enchiladas & plate your dish:

Evenly top the **enchiladas** with **salsa verde** and **cheese**; season with salt and pepper. Bake 13 to 15 minutes, or until the cheese is melted and lightly browned. Remove from the oven and let stand for at least 2 minutes. Divide **⅔** of the baked enchiladas between 2 plates (you will have extra enchiladas). Serve with the **remaining lime wedges** on the side, if you'd like. Enjoy!