

Enchiladas Suizas

with Summer Squash, Poblano Pepper & Creamy Salsa Verde

Enchiladas Suizas, or Swiss enchiladas, are said to be named for the Swiss immigrants to Mexico who brought their love of dairy to the country's cuisine, resulting in a range of traditional dishes with European influence. Here, we're filling our take on the enchiladas with yellow summer squash, poblano pepper and jasmine rice, then covering them in salsa verde (a tangy, tomatillo-based green sauce) rounded out with a little sour cream.

Blue Apron Wine Pairings

Point Concepción Rosé de Syrah, 2015
Rocca dei Rettori Aglianico, 2014



Ingredients

- 6 Corn Tortillas
- ½ Cup Jasmine Rice
- 3 Cloves Garlic
- 1 Lime
- 1 Poblano Pepper
- 1 Yellow Squash
- ½ Pound Tomatillos
- 1 Bunch Cilantro

Knick Knacks

- ½ Cup Sour Cream
- ¼ Cup Grated Cotija Cheese
- 1 Tablespoon Mexican Spice Blend

(Garlic Powder, Ancho Chile Powder, Smoked Paprika, Ground Cumin & Dried Mexican Oregano)

Makes: 2 servings | **Calories:** about 740 per serving
Prep Time: 15 minutes | **Cook Time:** 35–45 minutes

1



Cook the rice:

Preheat the oven to 475°F. In a small 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. Transfer to a large bowl. Rinse and wipe out the pot.

2



Prepare the ingredients:

While the rice simmers, wash and dry the fresh produce. Remove and discard the tomatillo husks; small dice. Peel and mince the garlic. Using a peeler, remove the lime rind, avoiding the pith. Mince to get 2 teaspoons of zest (or use a zester). Quarter the lime. Small dice the squash. Roughly chop the cilantro leaves and stems. Stack the tortillas on a plate; cover with a damp paper towel. Remove and discard the stem, ribs and seeds of the poblano, then small dice; immediately wash your hands and work surface afterwards.

3



Make the salsa verde:

In the pot used to cook the rice, heat 2 teaspoons of olive oil on medium-high until hot. Add the **tomatillos** and **garlic**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until fragrant. Add **2 tablespoons of water**; cook, occasionally smashing the tomatillos with a spoon, 8 to 10 minutes, or until softened. Remove from heat; stir in **half the sour cream** and the **juice of 2 lime wedges**. Season with salt and pepper to taste.

4



Cook the squash & poblano:

While the salsa verde cooks, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **squash**, **poblano** and **spice blend**; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until browned and softened. Transfer to the bowl of **cooked rice**.

5



Make the filling & assemble the enchiladas:

To the bowl of **cooked rice and vegetables**, add the **lime zest**, **remaining sour cream**, **half the cilantro**, **half the cheese** and the **juice of the remaining lime wedges**. Stir to combine; season with salt and pepper to taste. Place the **tortillas** on a clean, dry work surface. Spread about $\frac{1}{3}$ **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. Carefully transfer the rolled tortillas to the baking dish in a single layer, seam sides down.

6



Finish & serve your dish:

Evenly top the **assembled enchiladas** with the **salsa verde** and **remaining cheese**. Bake 10 to 12 minutes, or until lightly browned and heated through. Remove from the oven and let stand for at least 2 minutes. Divide the baked enchiladas between 2 plates. Garnish with the **remaining cilantro**. Enjoy!