

Beef & Summer Corn Enchiladas

with Kale & Monterey Jack Cheese

Chefs, tonight we're heading south of the border with our hearty beef enchiladas. We're bringing together tender slices of beef, fluffy rice and a vegetable duo of kale and some of summer's first corn, seasoned with Mexican spices for a pleasant kick. We're using the same spices to add depth to our tangy red sauce—which we're stirring into the filling and drizzling on top of the enchiladas.

Blue Apron Wine Pairings

Pax Red Wine Blend, 2014

Archival Petite Sirah, 2014



Ingredients

1½ Pounds Thinly Sliced Beef
8 Flour Tortillas
¾ Cup Jasmine Rice
4 Ounces Monterey Jack Cheese
1 15-Ounce Can Crushed Tomatoes
3 Cloves Garlic
1 Bunch Kale
1 Ear of Corn
1 Lime
1 Large Bunch Cilantro
2 Tablespoons Mexican Spice Blend

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

Makes: 4 servings | **Calories:** about 800 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 **1½ cups of water**. Heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 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. Remove and discard the husk and silk of the corn. Cut the corn kernels off the cob; discard the cob. Remove and discard the kale stems; roughly chop the leaves. Peel and finely chop the garlic. Grate the cheese. Roughly chop the cilantro leaves and stems. Quarter the lime.

3



Cook the beef:

While the rice continues to cook, using your hands, separate the **sliced beef**; pat dry with paper towels. Transfer to a bowl and season with salt and pepper; toss to coat. In a large pan, heat 2 teaspoons of olive oil on high until hot. Working in 2 batches, add the seasoned beef in a single layer. Cook, without stirring, 1 to 2 minutes, or until browned on the first side. Continue to cook, stirring constantly, 30 seconds to 1 minute, or until browned and just cooked through. Transfer to the pot of **cooked rice** and set aside in a warm place, leaving any browned bits (or fond) in the pan.

4



Cook the vegetables:

Add the **corn** to the pan of reserved fond; season with salt and pepper. (If the pan seems dry, add 2 teaspoons of olive oil.) Cook on medium-high, stirring occasionally, 2 to 3 minutes, or until lightly browned. Add **half the spice blend**; cook, stirring frequently, 30 to 45 seconds, or until fragrant. Add the **kale** and **¼ cup of water**; season with salt and pepper. Cook, stirring occasionally and scraping up any fond from the bottom of the pan, 1 to 2 minutes, or until the kale has wilted and the water has cooked off. Transfer to the pot of **cooked rice and beef**. Wipe out the pan.

5



Make the sauce & finish the filling:

In the pan used to cook the vegetables, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic** and **remaining spice blend**; season with salt and pepper. Cook, stirring occasionally, 30 to 45 seconds, or until softened and fragrant. Add the **tomatoes**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until slightly thickened. Remove from heat. Transfer **½ of the sauce** to the pot of **cooked rice, beef and vegetables**. Stir to thoroughly combine; season with salt and pepper to taste.

6



Finish the enchiladas & serve your dish:

Place the **tortillas** on a clean, dry work surface. Spread about **1 cup of the filling** into the bottom of a baking dish. Divide the **remaining filling** between the tortillas (you may have extra filling); 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 **cheese**. Bake 8 to 10 minutes, or until the cheese is melted and lightly browned. Remove from the oven and let stand for at least 2 minutes. Garnish with the **cilantro**. Serve with the **lime wedges** on the side. Enjoy!