

Broccoli & Cheese Enchiladas

with Tomatillos & Sour Cream

With fall in full swing, it's time to turn to a comfort food favorite: cheesy enchiladas. For an inspired twist, we're featuring the satisfying combination of broccoli and Monterey Jack cheese. Seasoned with Mexican spices, tangy tomatillos form a delicious, fresh base for our filling—and balance the richness. On the side, sour cream flavored with lime lends a cooling touch to every bite.



Blue Apron Wine Pairings

Shannon Ridge Zinfandel, 2015
Almez Monastrell, 2013



Ingredients

8 Flour Tortillas
½ Cup Long Grain White Rice
½ Pound Monterey Jack Cheese
4 Cloves Garlic
4 Ounces Tomatillos
1 Lime
1 Red Onion
¾ Pound Broccoli
1 Large Bunch Cilantro

Knick Knacks

½ Cup Sour Cream
1½ Tablespoons Mexican Spice Blend
(Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano)

Makes: 4 servings

Prep Time: 15 minutes | **Cook Time:** 35–45 minutes



For cooking tips & tablet view, visit blueapron.com/recipes/fp369

Recipe #369

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1



Prepare the ingredients & season the sour cream:

Preheat the oven to 475°F. Wash and dry the fresh produce. Peel and small dice the onion. Peel and finely chop the garlic. Remove and discard any tomatillo husks; small dice. Finely chop the broccoli. Finely chop the cilantro leaves and stems. Grate the cheese. Quarter the lime. In a small bowl, combine **half the sour cream** and the **juice of 2 lime wedges**; season with salt and pepper to taste.

2



Cook the rice:

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. 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.

3



Start the filling:

While the rice cooks, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **onion**, **garlic** and **spice blend**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant. Add the **tomatillos** and **½ cup of water**. Cook, stirring occasionally and smashing the tomatillos with the back of a spoon, 3 to 5 minutes, or until thickened and saucy.

4



Finish the filling:

Add the **broccoli** and **½ cup of water** to the pan; season with salt and pepper. Cook, stirring occasionally, 7 to 9 minutes, or until softened. Off the heat, transfer to the pot of **cooked rice**. Add the **remaining sour cream**, **half the cilantro**, the **juice of the remaining lime wedges** and **¼ of the cheese**. Stir to thoroughly combine; season with salt and pepper to taste.

5



Assemble & bake the enchiladas:

Place the **tortillas** on a clean, dry work surface. Spread about **½ cup of the finished filling** into the bottom of a baking dish. Divide the **remaining finished filling** between the tortillas; tightly roll up each tortilla around the filling. Carefully transfer to the baking dish in a single layer, seam sides down. Drizzle with olive oil and evenly top with the **remaining cheese**. Bake 12 to 14 minutes, or until lightly browned and heated through. Remove from the oven and let stand for at least 2 minutes before serving.

6



Serve your dish:

Garnish the **baked enchiladas** with the **remaining cilantro**. Serve with the **seasoned sour cream** on the side. Enjoy!