

Spicy Cabbage Enchiladas

with Yellow Tomato Sauce

These robust vegetarian enchiladas get a sunny twist from a sauce made from yellow tomatoes. Their sweet and mellow flavor turns savory and complex when cooked with classic aromatics. To pair with the irresistible sauce, we're filling flour tortillas with a combination of roasted red onion and alcosa cabbage (a variety with striking, crinkly leaves)—which gets a kick of heat from chipotle pepper. Creamy Greek yogurt mixed right in ties the filling together and balances the pepper's spice.

Blue Apron Wine Pairings

Fabre Fitou Red, 2015

Rogers Vineyards Sauvignon Blanc, 2014



Ingredients

- 6 Flour Tortillas
- ½ Cup Long Grain White Rice
- ½ Cup Plain Greek Yogurt
- 1 14-Ounce Can Whole Yellow Tomatoes
- 3 Cloves Garlic
- 1 Head Alcosa Cabbage
- 1 Lime
- 1 Red Onion

Knick Knacks

- 3 Ounces Monterey Jack Cheese
- 1 Chipotle Pepper in Adobo Sauce

Makes: 3 servings

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

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Cut out and discard the cabbage core; roughly chop. Peel and halve the onion; thinly slice 1 half and small dice the remaining half. Peel and mince the garlic. Place the tomatoes in a bowl; gently break apart with your hands. Using a peeler, remove the lime rind, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. Grate the cheese. Finely chop the pepper; thoroughly wash your hands and cutting board afterwards.

2



Cook the rice:

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. 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



Roast the vegetables:

While the rice cooks, place the **cabbage** and **sliced onion** on a sheet pan; drizzle with olive oil and season with salt and pepper. Toss to thoroughly coat. Arrange in a single, even layer and roast 11 to 13 minutes, or until the cabbage has wilted and the onion has softened. Remove from the oven. Carefully transfer to a large bowl.

4



Make the sauce:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **diced onion** and **garlic**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened. Add the **tomatoes**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until thickened. Turn off the heat. Season with salt and pepper to taste.

5



Make the filling & assemble the enchiladas:

To the bowl of **roasted vegetables**, add the **cooked rice**, **yogurt**, **lime zest**, **half the cheese**, **the juice of 1 lime wedge** and as **much of the pepper as you'd like**, depending on how spicy you'd like the dish to be. Stir to thoroughly 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. Transfer to the baking dish in a single layer, seam sides down. Top with the **sauce** and **remaining cheese**.

6



Bake the enchiladas & plate your dish:

Place the **enchiladas** in the oven and bake 10 to 12 minutes, or until lightly browned and the cheese has melted. Remove from the oven and let stand for at least 2 minutes. Divide $\frac{2}{3}$ of the **baked enchiladas** between 2 dishes (you will have extra). Serve with the **remaining lime wedges** on the side. Enjoy!