

Chipotle-Spiced Enchiladas

with Mushrooms & Lime Sour Cream

The red sauce for these enchiladas gets a deliciously spicy kick from chipotle in adobo sauce—or smoked jalapeño marinated in tomato, vinegar and spices. Its flavor perfectly complements our earthy veggie filling of sautéed mushrooms and spinach. In addition to layers of melty Monterey Jack, a drizzle of sour cream (brightened with a splash of lime juice) helps to tame the enchiladas' heat.

Blue Apron Wine Pairings

Bodegas VQ Grenache, 2015

Vinum Riesling, 2015

Rock Point Cabernet Sauvignon, 2013



Ingredients

- 8 Flour Tortillas
- 1 Cup Long Grain White Rice
- 1 28-Ounce Can Whole Peeled Tomatoes
- 4 Ounces Monterey Jack Cheese
- 3 Cloves Garlic
- 1 Lime
- ½ Pound Cremini Mushrooms
- ½ Pound Spinach
- 1 Bunch Cilantro

Knick Knacks

- 1 Chipotle Pepper in Adobo Sauce
- ½ Cup Sour Cream

Makes: 4 servings

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



For cooking tips & tablet view, visit blueapron.com/recipes/fp410

Recipe #410

1



Prepare the ingredients & make the lime sour cream:

Preheat the oven to 475°F. Wash and dry the fresh produce. Thinly slice the mushrooms. Peel and finely chop the garlic. Place the tomatoes in a large bowl; gently break apart with your hands. Grate the cheese. Pick the cilantro leaves off the stems; discard the stems. Quarter the lime. In a bowl, combine the **sour cream** and **the juice of 2 lime wedges**; season with salt and pepper to taste. Finely chop the chipotle pepper; thoroughly wash your hands and cutting board immediately afterwards.

2



Cook the rice:

In a small pot, combine the **rice**, a **big pinch of salt** and **2 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.

3



Cook the vegetables:

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 **mushrooms** and cook, stirring occasionally, 3 to 5 minutes, or until lightly browned and slightly softened. Season with salt and pepper. Add the **spinach** and **half the garlic**; cook, stirring occasionally, 2 to 3 minutes, or until the spinach has wilted. Transfer to a large bowl. Wipe out the pan.

4



Make the sauce & filling:

While the rice continues to cook, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **remaining garlic** and **as much of the chipotle pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add the **tomatoes**; season with salt and pepper. Cook, stirring occasionally, 8 to 9 minutes, or until thickened and saucy. Turn off the heat; season with salt and pepper to taste. Transfer **1/3 of the sauce**, **half the cheese** and the **cooked rice** to the bowl of **cooked vegetables**. Stir to combine; season with salt and pepper to taste.

5



Assemble the enchiladas:

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; tightly roll up each tortilla around the filling. Transfer to the baking dish in a single layer, seam sides down. Top with the **remaining sauce** and **remaining cheese**.

6



Bake the enchiladas & serve your dish:

Place the **enchiladas** in the oven and bake 12 to 14 minutes, or until lightly browned and the cheese has melted. Remove from the oven and let stand for at least 2 minutes before serving. Garnish with the **cilantro**. Serve with the **lime sour cream** and **remaining lime wedges** on the side. Enjoy!