

Cheesy Chicken & Black Bean Enchiladas

with Salsa Verde

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 2

Tonight's hearty enchiladas owe their complex flavor to a sensational Mexican salsa verde. By roasting tomatillos—the tart green fruit that forms the base of the green sauce—we're bringing out their smoky-sweet depth, before simmering them with pickled jalapeño for a zesty kick. Brimming with chicken, black beans and cheese, these enchiladas make for elevated Tex-Mex fare.



BLUE APRON WINE PAIRING:

Cave de Fleurie Beaujolais, 2015

Order wine and view other perfect pairings at blueapron.com.



Ingredients



8
CHICKEN
TENDERS



4
FLOUR TORTILLAS



1 15-oz can
BLACK BEANS



3 oz
FONTINA CHEESE



6 oz
TOMATILLOS



4 cloves
GARLIC



1
YELLOW ONION

KNICK KNACKS:



1 oz
SLICED PICKLED
JALAPEÑO PEPPER



1 Tbsp
WHITE WINE
VINEGAR



1 Tbsp
MEXICAN SPICE
BLEND



Download our iOS app or log in to blueapron.com for how-to videos and supplier stories.



1 Prepare the ingredients:

- ☒ Preheat the oven to 475°F.
- ☐ Remove and discard any tomatillo husks.
- ☐ Wash and dry the fresh produce.
- ☐ Drain and rinse the beans.
- ☐ Peel and small dice the onion.
- ☐ Peel and mince the garlic.
- ☐ Grate the cheese.
- ☐ Roughly chop the pepper. Thoroughly wash your hands and cutting board immediately after handling the pepper.
- ☐ Pat the chicken dry with paper towels; chop into bite-sized pieces and transfer to a bowl. Thoroughly wash your hands and cutting board immediately after handling the chicken.

2 Roast the tomatillos:

- ☐ Place the **tomatillos** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Roast 11 to 13 minutes, or until lightly browned and softened. Remove from the oven, leaving the oven on.

3 Cook the chicken & make the filling:

- ☐ While the tomatillos roast, season the **chopped chicken** with salt, pepper and the **spice blend**; toss to coat. In a medium pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the seasoned chicken; cook, stirring occasionally, 4 to 6 minutes, or until browned and cooked through.
- ☐ Add the **beans** and **½ cup of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until the water has cooked off. Turn off the heat and stir in **half the vinegar**. Transfer to a bowl; season with salt and pepper to taste. Wipe out the pan.

4 Make the salsa verde:

- ☐ In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion** and **garlic**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened. Add the **roasted tomatillos**, **½ cup of water** and **as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally and smashing the tomatillos with the back of a spoon, 2 to 3 minutes, or until slightly thickened and the tomatillos have broken down. Turn off the heat and stir in the **remaining vinegar**; season with salt and pepper to taste.

5 Assemble the enchiladas:

- ☐ Place the **tortillas** on a work surface. Spread a thin layer of the **salsa verde** and **½ cup of the filling** into the bottom of a baking dish. Divide the **remaining salsa verde**, **remaining filling** and **⅓ of the cheese** between the tortillas; tightly roll up each tortilla around the filling.
- ☐ Transfer to the baking dish in a single layer, seam sides down. Evenly top with the **remaining cheese**; season with salt and pepper.

6 Bake the enchiladas & plate your dish:

- ☐ Place the **enchiladas** in the oven and bake 11 to 13 minutes, or until lightly browned and the cheese has melted. Remove from the oven and let stand for at least 2 minutes before serving.
- ☐ Divide between 2 dishes. Enjoy!