

Black Bean & Quinoa Enchiladas

with Poblano & Tomatillo Salsa Verde

PREP TIME: 10 minutes

COOK TIME: 35-45 minutes

SERVINGS: 4

Our spin on enchiladas “verdes” (or green enchiladas) offers plenty of hearty, zesty appeal. To make our salsa verde, we’re roasting tomatillos and a poblano pepper whole, adding a layer of delicious smokiness to their tart and subtly hot flavors. (After roasting, the poblano’s skin can easily be peeled off.) We’re layering the salsa and shredded Monterey Jack cheese on top of the enchiladas—which are filled with Mexican-spiced red quinoa and black beans—before bringing it all together in the oven.



BLUE APRON WINE PAIRING:

Griolamo Grillo, 2016

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Ingredients



8
FLOUR TORTILLAS



6 oz
MONTEREY JACK
CHEESE



1 ¼ cups
BLACK BEANS



1 cup
RED QUINOA



½ lb
TOMATILLOS



2
LIMES



1
POBLANO PEPPER

KNICK KNACKS:



2 Tbsp
CRÈME FRAÎCHE



1 ½ Tbsp
MEXICAN SPICE
BLEND*



1
SHALLOT

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



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1 Cook the quinoa:

- ☐ Preheat the oven to 475°F.
- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Thoroughly rinse the **quinoa** under cold water.
- ☐ Once the pot of water is boiling, add the rinsed quinoa and cook, uncovered, 16 to 18 minutes, or until tender. Drain thoroughly and transfer to a large bowl. Rinse and wipe out the pot.

2 Roast the vegetables:

- ☐ While the quinoa cooks, wash and dry the fresh produce.
- ☐ Line a sheet pan with aluminum foil. Remove and discard any husks from the **tomatillos**. Place the tomatillos and **whole pepper** on the prepared sheet pan. Drizzle with olive oil; season with salt and pepper. Toss to thoroughly coat.
- ☐ Roast, rotating the sheet pan halfway through, 11 to 13 minutes, or until browned and softened. Leaving the oven on, remove the roasted vegetables from the oven and transfer to a cutting board.
- ☐ When cool enough to handle, finely chop the tomatillos.
- ☐ Carefully remove and discard the skin from the pepper; cut out and discard the stem, ribs, and seeds, then finely chop. Thoroughly wash your hands, knife, and cutting board immediately after handling the pepper.

3 Prepare the remaining ingredients:

- ☐ While the vegetables roast, peel and small dice the shallot.
- ☐ Quarter the limes.
- ☐ Drain and rinse the beans.
- ☐ Grate the cheese.

4 Make the salsa verde:

- ☐ In the pot used to cook the quinoa, heat 2 teaspoons of olive oil on medium-high until hot. Add the **shallot**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened. Add the **chopped tomatillos, 2 tablespoons of water, and as much of the chopped pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly thickened. Turn off the heat and stir in **the juice of 2 lime wedges**; season with salt and pepper to taste.

5 Make the filling & assemble the enchiladas:

- ☐ While the salsa verde cooks, to the bowl of **cooked quinoa**, add the **beans, spice blend, crème fraîche, and the juice of 4 lime wedges**. Drizzle with olive oil; stir to thoroughly combine. Season with salt and pepper to taste.
- ☐ Place the **tortillas** on a clean, dry work surface. Evenly spread about **1 cup of the filling** into the bottom of a baking dish. Divide the **remaining filling** among the tortillas; tightly roll up each tortilla around the filling. Carefully transfer to the baking dish in a single layer, seam side down.

6 Bake the enchiladas & serve your dish:

- ☐ Evenly top the **enchiladas** with the **salsa verde** and **cheese**; season with salt and pepper. Bake 12 to 13 minutes, or until the cheese is melted and lightly browned. Remove from the oven.
- ☐ Serve with the **remaining lime wedges** on the side. Enjoy!