

Beyond Beef™ Enchiladas

with Spinach, Jalapeño & Poblano Pepper

VEGETARIAN
PLANT-FORWARD

🕒 35-45 MINS | 4 SERVINGS

These crowd-pleasing enchiladas get a boost of rich, savory flavor from a filling made from plant-based ground Beyond Beef™ cooked with red onion and poblano pepper, then smothered with our bright tomatillo- poblano sauce and melty cheese just before baking.



MATCH YOUR BLUE APRON WINE



Fruity & Savory

Serve a bottle with this symbol for a great pairing.



Ingredients



1 lb
PLANT-BASED
GROUND BEYOND
BEEF™



8
FLOUR TORTILLAS



2
SCALLIONS



1
POBLANO PEPPER



1/2 cup
SOUR CREAM



4 oz
SHREDDED
MONTEREY JACK
CHEESE



2 Tbsp
TOMATO PASTE



1/2 cup
JASMINE RICE



3 oz
BABY SPINACH



1
RED ONION



3/4 cup
TOMATILLO-
POBLANO SAUCE



1 oz
SLICED PICKLED
JALAPEÑO PEPPER



1 Tbsp
SMOKY SPICE
BLEND*

* Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.



1 Cook the rice:

- Place an oven rack in the center of the oven, then preheat to 450°F.
- In a small pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 12 to 14 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



2 Prepare the ingredients:

- Meanwhile, wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Cut off and discard the stem of the **poblano pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Roughly chop the **jalapeño pepper**.
- Thoroughly wash your hands and cutting board immediately after handling the peppers.



3 Cook the Beyond Beef™ & vegetables:

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion** and **sliced poblano pepper**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **Beyond Beef™** and **spice blend**; season with salt and pepper. Cook, stirring frequently and breaking the Beyond Beef™ apart with a spoon, 4 to 5 minutes, or until lightly browned.
- Add the **sliced white bottoms of the scallions** and **tomato paste**. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined.
- Add **¼ cup of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the liquid is slightly thickened and the Beyond Beef™ is cooked through.
- Transfer to a large bowl.



4 Make the filling & assemble the enchiladas:

- To the bowl of **cooked Beyond Beef™** and **vegetables**, add the **cooked rice**, **spinach**, **half the sour cream**, and **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be; stir to combine. Taste, then season with salt and pepper if desired.
- Place the **tortillas** on a work surface. Spread about **3 cups of the filling** into the bottom of a baking dish. Evenly divide the **remaining filling** among the tortillas; tightly roll up each tortilla around the filling.
- Transfer to the baking dish, seam side down. Evenly top with the **tomatillo-poblano sauce** and **cheese**.



5 Bake the enchiladas & serve your dish:

- Bake the **enchiladas** 8 to 10 minutes, or until lightly browned and the cheese is melted.
- Remove from the oven and let stand at least 2 minutes before serving.
- Season the **remaining sour cream** with salt and pepper.
- Serve the **enchiladas** topped with the **seasoned sour cream**. Garnish with the **sliced green tops of the scallions**. Enjoy!