

Cheesy Turkey Enchiladas Rojas

with Spiced Rice & Black Beans

4 SERVINGS

40-50 MINS

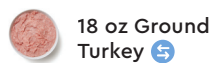
 **Blue Apron**
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 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients



18 oz Ground Turkey 

SWAPPED FOR:



18 oz Ground Beef 



2 Poblano Peppers



4 oz White Cheddar Cheese



1 Tbsp Ancho Chile Paste



8 Flour Tortillas



1 15.5-oz can Black Beans



2 cloves Garlic



½ cup Sour Cream



1 Tbsp Mexican Spice Blend¹



½ cup Long Grain White Rice



1 Red Onion



1 Lime



⅓ cup Guajillo Chile Pepper Sauce

1. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano
*Ingredients may be replaced and quantities may vary.

 Serve with Blue Apron wine that has this symbol
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Cook along on the app



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1 Cook the rice

- Place an oven rack in the center of the oven; preheat to 450°F.
- In a medium pot, combine the **rice**, a **big pinch of salt**, **half the spice blend**, and **1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.
- Transfer to a large bowl.



2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Peel and roughly chop **2 cloves of garlic**.
- Drain and rinse the **beans**.
- Grate the **cheese** on the large side of a box grater.
- Using a zester or the small side of a box grater, grate the **lime** to get 2 teaspoons. Quarter the lime.
- Place the **grated cheese** and **lime zest** in a bowl and mix to thoroughly combine.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands and cutting board immediately after handling.



3 Make the filling

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **turkey**, **sliced onion**, **sliced peppers**, **chopped garlic**, **chile paste**, and **remaining spice blend**. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 6 minutes, or until the vegetables are softened and the turkey is lightly browned.



Step 3 continued:

- Add the **drained beans**. Cook, stirring occasionally, 1 to 2 minutes, or until combined and the turkey is cooked through. Turn off the heat.
- Transfer to the bowl of **cooked rice**; stir in **half the sour cream**. Taste, then season with salt and pepper if desired.

↩ CUSTOMIZED STEP 3 If you chose Ground Beef

- Make the filling as directed, using the **beef** (instead of turkey).

4 Assemble & bake the enchiladas

- Place the **tortillas** on a work surface.
- Spread about **2 cups 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.
- Transfer to the baking dish, seam side down. Evenly top with the **guajillo chile sauce** and **cheese-lime zest mixture**.
- Bake 11 to 13 minutes, or until lightly browned and the cheese is melted.
- Remove from the oven and let stand at least 2 minutes before serving.



5 Finish & serve your dish

- Meanwhile, in a bowl, combine the **remaining sour cream** and the **juice of 2 lime wedges**; season with salt and pepper.
- Serve the **baked enchiladas** topped with the **lime sour cream**. Serve the **remaining lime wedges** on the side. Enjoy!

