

# Cheesy Tomatillo Enchiladas

with Chayote Squash, Spinach & White Beans

| VEGETARIAN

🕒 45-55 MINS | 4 SERVINGS

For these veggie enchiladas, you'll make a hearty filling of chayote squash (a fibrous fruit popular in Latin cuisines), fresh spinach, white beans, red rice, and a smoky spice blend featuring two kinds of paprika. They're covered with a layer of creamy tomatillo sauce and sharp cheddar cheese just before baking in the oven until delightfully golden brown and melty.



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## Ingredients



1 cup  
RED RICE BLEND



1 15.5-oz can  
CANNELLINI  
BEANS



4 oz  
WHITE CHEDDAR  
CHEESE



1/2 cup  
SOUR CREAM



1 Tbsp  
SMOKY SPICE  
BLEND\*



1  
CHAYOTE SQUASH



8  
FLOUR TORTILLAS



5 oz  
BABY SPINACH



2 cloves  
GARLIC



3/4 cup  
TOMATILLO-  
POBLANO SAUCE



1 oz  
SLICED PICKLED  
JALAPEÑO PEPPER

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



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### 1 Cook the rice:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- ☐ Once boiling, add the **rice**. Cook, uncovered, 30 to 32 minutes, or until tender. Drain thoroughly.



### 2 Prepare the ingredients & make the sauce:

- ☐ Meanwhile, wash and dry the fresh produce.
- ☐ Halve the **squash** lengthwise. If present, remove the pit, then medium dice the squash.
- ☐ Peel and roughly chop **2 cloves of garlic**.
- ☐ Drain and rinse the **beans**.
- ☐ Grate the **cheese** on the large side of a box grater.
- ☐ Roughly chop the **pepper**. Thoroughly wash your hands and cutting board immediately after handling.
- ☐ In a bowl, whisk together the **tomatillo-poblano sauce** and **half the sour cream**. Taste, then season with salt and pepper if desired.



### 3 Cook the vegetables:

- ☐ In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **diced squash** in an even layer. Cook, without stirring, 4 to 5 minutes, or until lightly browned. Season with salt, pepper, and **half the spice blend** (you will have extra). Continue to cook, stirring occasionally, 4 to 5 minutes, or until softened.
- ☐ Add the **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.
- ☐ Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until wilted.
- ☐ Transfer to a large bowl.



### 4 Make the filling & assemble the enchiladas:

- ☐ To the bowl of **cooked vegetables**, add the **cooked rice**, **drained beans**, **remaining sour cream**, a drizzle of **olive oil**, and **as much of the chopped 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. Divide the **remaining filling** among the tortillas; tightly roll up each tortilla around the filling.
- ☐ Transfer to the baking dish in a single layer, seam side down. Evenly top with the **sauce** and **grated cheese**. Season with salt and pepper.



### 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. Enjoy!

**NUTRITION PER SERVING (AS PREPARED)\*** Calories: 660, Total Carbohydrates: 94g, Dietary Fiber: 9g, Added Sugar: 0g, Total Fat: 22g, Saturated Fat: 11g, Protein: 25g, Sodium: 1800mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

\*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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