

Baked Black Bean Flautas

with Creamy Guacamole & Slaw

2 SERVINGS

40-50 MINS

 **Blue Apron**
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Ingredients

Customized ingredients

ADDED:



18 oz Pork Chorizo 



8 Flour Tortillas or 12 for Customized 



1 Lime



¼ cup Mayonnaise



1 Tbsp Light Brown Sugar



1 15.5-oz can Black Beans



1 lb Red Cabbage



2 Scallions



4 oz Shredded Monterey Jack Cheese



¼ cup Guacamole



2 Bell Peppers



3 oz Baby Spinach



½ lb Grape Tomatoes



¼ cup Sour Cream



1 Tbsp Mexican Spice Blend¹

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



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1 Prepare the ingredients & make the creamy guacamole

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut off and discard the stems of the **peppers**; quarter lengthwise. Remove the ribs and seeds, then thinly slice crosswise.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Drain and rinse the **beans**.
- Halve the **tomatoes**.
- Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- Using a zester or the small side of a box grater, zest the **lime**. Halve the lime crosswise; squeeze the juice into a large bowl. Add the **sliced green tops of the scallions, halved tomatoes, sliced cabbage, lime zest, and 2 teaspoons olive oil**; season with salt and pepper. Stir to combine. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- In a bowl, combine the **guacamole** and **mayonnaise**; season with salt and pepper.



2 Cook the beans & vegetables

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced peppers** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **spice blend, sugar, drained beans, and ½ cup of water** (carefully, as the liquid may splatter). Cook, stirring occasionally and mashing the beans with the back of a spoon, 4 to 5 minutes, or until thickened.
- Transfer to a large bowl.



↩ CUSTOMIZED STEP 2 If you chose Chorizo & More Tortillas

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **chorizo, sliced peppers, and sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until lightly browned slightly softened.
- Add the **spice blend, sugar, drained beans, and ½ cup of water** (carefully, as the liquid may splatter). Cook, stirring occasionally and mashing the beans with the back of a spoon, 4 to 5 minutes, or until thickened and the chorizo is browned and cooked through.
- Transfer to a large bowl.

3 Make the filling

- To the bowl of **cooked beans and vegetables**, add the **spinach, cheese, and sour cream**. Season with salt and pepper. Stir until thoroughly combined and the spinach is slightly wilted.
- Taste, then season with salt and pepper if desired.



↩ CUSTOMIZED STEP 3 If you chose Chorizo and More Tortillas

- Make the filling as directed, using the bowl of **cooked chorizo, beans, and vegetables**.

4 Assemble the flautas

- Line a sheet pan with foil. Lightly oil the foil.
- Place the **tortillas** on a work surface.
- Divide the **filling** among the centers of the tortillas.
- Working one at a time, tightly roll up each tortilla around the filling and place on the oiled foil, seam side down.



↩ CUSTOMIZED STEP 4 If you chose Chorizo and More Tortillas

- Assemble the flautas as directed, but use two sheet pans if necessary.

5 Bake the flautas & serve your dish

- Drizzle or brush the tops of the **flautas with olive oil** and season with salt.
- Bake 10 to 15 minutes, or until lightly browned and crispy.
- Serve the **baked flautas** with the **slaw** and **creamy guacamole** on the side. Enjoy!

