

Cheesy Chicken & Black Bean Enchiladas

with Salsa Verde

TIME: 45-55 minutes

SERVINGS: 4

These Tex-Mex enchiladas, with their layers of irresistible flavors and textures, are sure to be a hit. Our filling features seared chicken (seasoned with a zesty Mexican spice blend), black beans, and yogurt. To complement the creamy filling, we're also making a bright salsa verde by roasting tomatillos, then cooking them with onion and garlic. It makes for a perfect topping along with a layer of rich white cheddar.



MATCH YOUR BLUE APRON WINE



Light & Fresh

Serve a bottle with this symbol for a great pairing.



Ingredients



4
BONELESS,
SKINLESS
CHICKEN BREASTS



8
FLOUR TORTILLAS



1 1/4 cups
BLACK BEANS



4 oz
WHITE CHEDDAR
CHEESE



1/2 lb
TOMATILLOS



1 1/2 Tbsps
MEXICAN SPICE
BLEND*



1/2 cup
PLAIN GREEK
YOGURT



2 cloves
GARLIC



1
LIME



1
YELLOW ONION



1 bunch
CILANTRO

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



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1 Prepare & roast the tomatillos:

- ☐ Preheat the oven to 475°F.
- ☐ Remove and discard any **tomatillo** husks. Wash and dry the tomatillos.
- ☐ Line a sheet pan with aluminum foil. Top with the tomatillos. Drizzle with olive oil and season with salt and pepper; turn to thoroughly coat.
- ☐ Roast 13 to 15 minutes, or until lightly browned and softened. Leaving the oven on, remove the roasted tomatillos from the oven.

2 Cook & chop the chicken:

- ☐ While the tomatillos roast, pat the **chicken** dry with paper towels. Season on both sides with salt, pepper, and **half the spice blend**.
- ☐ In a large pan, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the seasoned chicken; cook 5 to 7 minutes per side, or until browned and cooked through. Transfer to a cutting board.
- ☐ When cool enough to handle, roughly chop. Transfer to a large bowl. Wipe out the pan.

3 Prepare the remaining ingredients:

- ☐ While the chicken cooks, peel and thinly slice the onion.
- ☐ Peel and roughly chop the garlic.
- ☐ Wash, dry, and quarter the lime.
- ☐ Drain and rinse the beans.
- ☐ Grate the cheese on the large side of a box grater.

4 Make the salsa verde:

- ☐ In the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **onion** and **garlic**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until softened.
- ☐ Add the **roasted tomatillos** (including any liquid from the sheet pan) and **¼ cup of water**; season with salt and pepper. Cook, stirring occasionally and smashing the tomatillos with the back of a spoon, 2 to 3 minutes, or until slightly thickened and the tomatillos have broken down.
- ☐ 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:

- ☐ To the bowl of **chopped chicken**, add the **beans**, **yogurt**, **remaining spice blend**, **the juice of the remaining lime wedges**, and a drizzle of olive oil. Season with salt and pepper to taste.
- ☐ Place the **tortillas** on a work surface. 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. Transfer to the baking dish in a single layer, seam side down. Evenly top with the **salsa verde** and **cheese**; season with salt and pepper.

6 Bake the enchiladas & serve your dish:

- ☐ Bake the **enchiladas** 8 to 10 minutes, or until lightly browned and the cheese has melted.
- ☐ While the enchiladas bake, wash and dry the **cilantro**; roughly chop the leaves and stems.
- ☐ Remove the baked enchiladas from the oven and let stand for at least 2 minutes before serving. Garnish with the cilantro. Enjoy!