

# Cheesy Enchiladas Rojas

**TIME:** 55-65 minutes

**SERVINGS:** 4

Our hearty vegetarian enchiladas feature Mexican-spiced rice, mushrooms, and kale—baked to perfection under a smoky-sweet tomato sauce and a layer of cheddar cheese.



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Fruity & Savory

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## Ingredients



8  
FLOUR TORTILLAS



3/4 cup  
JASMINE RICE



1 28-oz can  
WHOLE PEELED  
TOMATOES



1/2 lb  
WHITE CHEDDAR  
CHEESE



4 oz  
CREMINI  
MUSHROOMS



3 cloves  
GARLIC



1 bunch  
KALE



1  
LIME



1  
YELLOW ONION



1 bunch  
CHIVES



2 Tbsp  
ANCHO CHILE  
PASTE



1 Tbsp  
MEXICAN SPICE  
BLEND\*



1/2 cup  
SOUR CREAM

\* Ancho Chile Powder, Sweet Paprika, Garlic Powder, Ground Cumin, & Whole Mexican Oregano



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## 1 Cook the rice:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ In a medium pot, combine the **rice**, **half the spice blend**, a **big pinch of salt**, and **1½ cups of water**. Heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender.
- ☐ Turn off the heat and fluff the cooked rice with a fork. Transfer to a large bowl and set aside in a warm place.

## 2 Prepare the ingredients & make the lime sour cream:

- ☐ While the rice cooks, wash and dry the fresh produce. Thinly slice the **mushrooms**. Remove and discard the **kale** stems; roughly chop the leaves.
- ☐ Peel and roughly chop the **garlic**. Peel and thinly slice the **onion**. Place the **tomatoes** in a bowl; gently break apart with your hands.
- ☐ Grate the **cheese** on the large side of a box grater. Halve the **lime** crosswise.
- ☐ Thinly slice the **chives**.
- ☐ In a bowl, combine the **sour cream**, the **juice of 1 lime half**, and a drizzle of olive oil; season with salt and pepper to taste.

## 3 Cook the vegetables:

- ☐ In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **sliced mushrooms** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- ☐ Add the **chopped kale** and **½ cup of water**; season with salt and pepper. Cook, stirring frequently, 4 to 5 minutes, or until the kale has wilted and the water has cooked off. Turn off the heat.
- ☐ Transfer to the bowl of **cooked rice**; stir to combine. Season with salt and pepper to taste. Wipe out the pan.

## 4 Make the sauce:

- ☐ In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped garlic** and **sliced onion**; season with salt and pepper. Cook, stirring frequently, 4 to 5 minutes, or until softened.
- ☐ Add the **chile paste** and **remaining spice blend**; cook, stirring constantly, 30 seconds to 1 minute, or until dark red.
- ☐ Add the **tomatoes**; season with salt and pepper. Cook, stirring frequently, 6 to 7 minutes, or until thickened and saucy. Turn off the heat. Season with salt and pepper to taste.

## 5 Make the filling & assemble the enchiladas:

- ☐ Add **half the cheese** and the **juice of the remaining lime half** to the bowl of **cooked rice and vegetables**. Stir to combine; season with salt and pepper to taste.
- ☐ Place the **tortillas** on a work surface. Spread about **half the sauce** into the bottom of a baking dish. Divide the 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 **remaining sauce** and **remaining cheese**.

## 6 Bake the enchiladas & serve your dish:

- ☐ Bake the **enchiladas** 10 to 12 minutes, or until the cheese has melted. Remove from the oven and let stand for at least 2 minutes. Garnish with the **sliced chives**. Serve with the **lime sour cream**. Enjoy!