





16 oz Plant-Based Ground Beyond Beef™ 🔄



1 cup Red Quinoa



1 15.5-oz can Black **Beans**



2 Poblano Peppers



1 ½ Tbsps Maple Syrup



18 oz Pork Chorizo 🔄

F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or

at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.*



1 Yellow Onion



1 Lemon



1 Tbsp Hot Sauce



4 oz Shredded Monterey Jack Cheese



8 Flour Tortillas

Serve with Blue Apron wine that has this symbol

blueapron.com/wine



2 cloves Garlic



3/4 cup Guajillo Chile Pepper Sauce



½ 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.

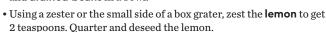
1 Cook the quinoa

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot ¾ of the way up with salted water; cover and heat to boiling on high.
- Once boiling, add the quinoa.
 Cook, uncovered, 18 to
 20 minutes, or until tender.
 Drain thoroughly.



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 rise the beans.
- Combine the **chopped garlic** and **drained beans** in a bowl.



- Cut off and discard the stems of the peppers. Halve the peppers lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands and cutting board immediately after handling.
- Combine the **sliced onion** and **sliced peppers** in a bowl.
- In a separate bowl, whisk together the lemon zest, half the sour cream, and the juice of 2 lemon wedges; season with salt and pepper.

3 Start the filling

- In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot.
- Add the sliced onion and peppers; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.



- Add the Beyond Beef™ and spice blend; season with salt and pepper. Cook, stirring frequently and breaking apart with a spoon, 4 to 5 minutes, or until browned.
- Carefully drain off and discard any excess oil from the pan.

Step 3 continued:

- Add the prepared garlic and beans, maple syrup, and as much of the hot sauce as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the Beyond Beef™ is cooked through.
- Transfer to a large bowl.

3

CUSTOMIZED STEP 3 If you chose Pork Chorizo

- In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot.
- Add the **sliced onion and peppers**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.
- Add the chorizo and spice blend. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 7 minutes, or until browned.
- Carefully drain off and discard any excess oil from the pan.
- Add the **prepared garlic and beans**, **maple syrup**, and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the chorizo is cooked through.
- Transfer to a large bowl.

4 Finish the filling & assemble the enchiladas

• To the bowl of cooked Beyond Beef™ and vegetables, add the cooked quinoa, remaining sour cream, and the juice of the remaining lemon wedges. 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, seam side down. Evenly top with the guajillo chile sauce and cheese.



CUSTOMIZED STEP 4 If you chose Pork Chorizo

 Finish the filling and assemble the enchiladas as directed, using the bowl of cooked chorizo and vegetables (instead of Beyond BeefTM).

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.
- Serve the baked enchiladas topped with the lemon sour cream. Enjoy!

