

White Bean & Pepper Flautas

with Tomatillo Sour Cream & Cabbage Slaw

2 SERVINGS

30-40 MINS

 **Blue Apron**

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Ingredients



4 Flour Tortillas



½ lb Red Cabbage



2 Tbsps Mayonnaise



1 Tbsp Mexican Spice Blend¹



1 15.5-oz can Cannellini Beans



1 Lemon



2 oz Monterey Jack Cheese



10 oz Pork Chorizo 



1 Poblano Pepper



⅓ cup Tomatillo-Poblano Sauce



¼ cup Sour Cream

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

1 Prepare the ingredients

- Wash and dry the fresh produce.
- 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 **lemon** to get 2 teaspoons. Quarter and deseed the lemon.
- Drain and rinse the **beans**.
- Grate the **cheese** on the large side of a box grater.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then medium dice. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, whisk together the **sour cream** and **half the tomatillo-poblano sauce**; season with salt and pepper.



2 Make the slaw

- In a large bowl, combine the **mayonnaise**, **lemon zest**, and **the juice of 2 lemon wedges**.
- Add the **sliced cabbage**; toss to coat.
- Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



ADDITIONAL STEP *If you chose Pork Chorizo*

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **chorizo**. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a large bowl.

3 Make the filling

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



Step 3 continued:

- Add the **drained beans** and **spice blend**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until combined.
- Add the **remaining tomatillo-poblano sauce** (carefully, as the liquid may splatter) and **¼ cup of water**. Cook, stirring frequently and mashing the beans with the back of a spoon, 2 to 3 minutes, or until thickened.
- Transfer to a bowl. Stir in the **grated cheese**. Taste, then season with salt and pepper if desired.
- Rinse and wipe out the pan.

CUSTOMIZED STEP 3 *If you chose Pork Chorizo*

- Make the filling as directed, using the pan of reserved fond.
- Transfer to the bowl of **cooked chorizo**; stir to combine.

4 Assemble the flautas

- Place the **tortillas** on a work surface.
- Evenly divide the **filling** (you may have extra) among the centers of the tortillas; tightly roll up each tortilla around the filling.



5 Cook the flautas & serve your dish

- In the same pan, heat a thin layer of oil on **medium** until hot.
- Carefully add the **flautas**, seam side down. Cook, without turning, 2 to 3 minutes, or until lightly browned. Continue to cook, turning occasionally, 4 to 5 minutes, or until browned and crispy on all sides.
- Transfer to a paper towel-lined plate; immediately season with salt.
- Let cool at least 2 minutes before serving.
- Serve the **cooked flautas** with the **slaw**. Serve the **tomatillo sour cream** and **remaining lemon wedges** on the side. Enjoy!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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