

Spicy Black Bean Enchiladas

with Lime Crema

TIME: 40-50 minutes

SERVINGS: 3

These enchiladas are winter comfort food at its finest. Soft tortillas are filled with Mexican-spiced rice and black beans cooked in a spicy chipotle tomato sauce. Baking the enchiladas under a layer of Monterey Jack melts the cheese and allows the flavors to meld. Served on the side, Mexican crema brightened with lime tames the dish's heat.



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Crisp & Minerally

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Ingredients



1 1/4 cups
BLACK BEANS



6
FLOUR TORTILLAS



1 14-oz can
WHOLE
SAN MARZANO
TOMATOES



3/4 cup
JASMINE RICE



1
LIME

KNICK KNACKS:



4 oz
MONTEREY JACK
CHEESE



2 tsps
CHIPOTLE CHILE
PASTE



1/2 cup
MEXICAN CREMA



1 Tbsp
MEXICAN SPICE
BLEND*

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



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1 Cook the rice:

- ☐ Preheat the oven to 450°F.
- ☐ In a medium pot, combine the **rice, 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 with a fork.

2 Prepare the ingredients:

- ☐ While the rice cooks, wash and dry the fresh produce.
- ☐ Drain and rinse the **beans**.
- ☐ Place the **tomatoes** in a bowl; gently break apart with your hands.
- ☐ Quarter the **lime**.
- ☐ Grate the **cheese** on the large side of box grater.



3 Make the sauce:

- ☐ While the rice continues to cook, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **beans** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until fragrant.
- ☐ Add the **tomatoes**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until thickened. Turn off the heat. Season with salt and pepper to taste.

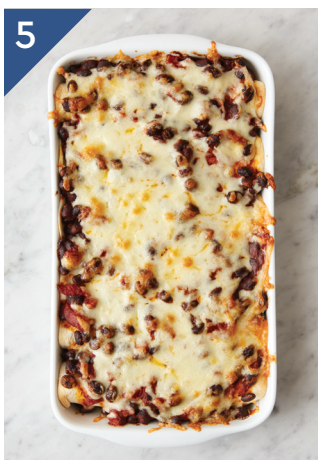
4 Make the filling & assemble the enchiladas:

- ☐ To the pot of **cooked rice**, add **half the crema, the juice of 2 lime wedges, and half the sauce**. Stir to combine; season with salt and pepper to taste.
- ☐ Place the **tortillas** on a work surface. Divide the filling among the tortillas. Tightly roll up each tortilla around the filling.
- ☐ Carefully transfer to a baking dish in a single layer, seam side down.
- ☐ Evenly top with the **remaining sauce** and the **grated cheese**; season with salt and pepper.



5 Bake the enchiladas:

- ☐ Bake the **enchiladas** 9 to 11 minutes, or until lightly browned and the cheese is melted.
- ☐ Remove from the oven. Let stand for at least 2 minutes before serving.



6 Make the lime crema & serve your dish:

- ☐ While the enchiladas bake, in a bowl, combine the **remaining crema** and the **juice of the remaining lime wedges**. Drizzle with olive oil and season with salt and pepper to taste.
- ☐ Serve the **baked enchiladas** with the lime crema on the side. Enjoy!

