

Beyond Beef™ Enchiladas

with Spinach, Jalapeño & Poblano Pepper

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients



1 lb Plant-Based
Ground Beyond
Beef™ 

SWAPPED FOR:



18 oz Pork
Chorizo 



2 Scallions



¾ cup Tomatillo-
Poblano Sauce



½ cup Long Grain
White Rice



1 Red Onion



1 oz Sliced Pickled
Jalapeño Peppers



4 oz Shredded
Monterey Jack
Cheese



2 Tbsps Tomato
Paste



8 Flour Tortillas



1 Poblano Pepper



3 oz Baby Spinach



½ cup Sour Cream



1 Tbsp Smoky Spice
Blend¹

1. Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder
*Ingredients may be replaced and quantities may vary.



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1 Cook the rice

- Place an oven rack in the center of the oven; preheat to 450°F.
- In a small pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat. Fluff with a fork.



2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Cut off and discard the stem of the **poblano pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Roughly chop the **jalapeño pepper**.
- Thoroughly wash your hands and cutting board immediately after handling the peppers.



3 Cook the Beyond Beef™ & vegetables

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced onion** and **sliced poblano pepper**; 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 lightly browned.
- Add the **sliced white bottoms of the scallions** and **tomato paste**. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Add **¼ cup of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the liquid is slightly thickened and the Beyond Beef™ is cooked through.
- Transfer to a large bowl.



↩ CUSTOMIZED STEP 3 If you chose Pork Chorizo

- In a large 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, 2 to 3 minutes, or until lightly browned.

Customized Step 3 continued:

- Add the **sliced onion**, **sliced poblano pepper**, and a **pinch of the spice blend** (you will have extra); season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened.
- Add the **sliced white bottoms of the scallions** and **tomato paste**. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Add **¼ cup of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the liquid is slightly thickened and the chorizo is cooked through.
- Transfer to a large bowl.

4 Make the filling & assemble the enchiladas

- To the bowl of **cooked Beyond Beef™** and **vegetables**, add the **cooked rice**, **spinach**, **half the sour cream**, and as much of the **chopped jalapeño pepper** as you'd like, depending on how spicy you'd like the dish to be; 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. Evenly 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 **tomatillo-poblano sauce** and **cheese**.

↩ CUSTOMIZED STEP 4 If you chose Pork Chorizo

- Make the filling and assemble the enchiladas as directed, using the **cooked chorizo and vegetables** (instead of Beyond Beef™).

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.
- Season the **remaining sour cream** with salt and pepper.
- Serve the **baked enchiladas** topped with the **seasoned sour cream**. Garnish with the **sliced green tops of the scallions**. Enjoy!

