

Chicken & Black Bean Enchiladas


with Spinach Rice &
Creamy Cilantro Sauce


4 SERVINGS | 30-40 MINS

 **Blue Apron**
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Ingredients


 22 oz Chicken Breast Strips

 1 15.5-oz can Black Beans

 ½ cup Sour Cream

 1 Tbsp Mexican Spice Blend¹


 8 Flour Tortillas

 5 oz Baby Spinach

 2 Tbsps Grated Cotija Cheese

 ½ cup Long Grain White Rice

 4 oz White Cheddar Cheese

 ¼ cup Cilantro Sauce



Serve with Blue Apron wine that has this symbol
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¹. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano

1 Cook & chop the chicken

- Place an oven rack in the center of the oven; preheat to 450°F.
- Pat the **chicken** dry with paper towels; place in a bowl. Season with salt, pepper, and **half the spice blend**. Stir to coat.
- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned chicken in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Continue to cook, stirring occasionally, 2 to 3 minutes, or until browned and cooked through.
- Transfer to a cutting board. When cool enough to handle, roughly chop.
- Transfer to a large bowl.



2 Make the spinach rice

- Meanwhile, wash and dry the **spinach**.
- In a medium pot, combine the **rice, remaining spice blend, 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 and fluff with a fork. Add the **spinach**; stir until wilted and combined.



3 Prepare the remaining ingredients & make the sauce

- Meanwhile, drain and rinse the **beans**.
- Grate the **cheddar** on the large side of a box grater.
- In a bowl, whisk together the **cilantro sauce** and **half the sour cream**. Taste, then season with salt and pepper if desired.



4 Make the filling & assemble the enchiladas

- To the bowl of **chopped chicken**, add the **spinach rice, drained beans, cotija, remaining sour cream**, and a drizzle of **olive oil**; stir to combine. Taste, then season with salt and pepper if desired.
- Place the **tortillas** on a work surface.
- Evenly spread about **2 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 in a single layer, seam side down.



5 Bake the enchiladas & serve your dish

- Evenly top the **enchiladas** with the **sauce** and **grated cheddar**; season with salt and pepper.
- Bake 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. Enjoy!

