

Spiced Rice & Bean Enchiladas

with Sweet Peppers
& Queso Blanco

TIME: 50-60 minutes

SERVINGS: 4

These Southwestern-style enchiladas are filled with sweet peppers and onion, pinto beans, and Mexican-spiced rice. We're topping them off with two cheeses: Monterey Jack, which melts in the oven, and queso blanco just before serving.



MATCH YOUR BLUE APRON WINE



Crisp & Minerally

Serve a bottle with this symbol for a great pairing.



Ingredients



8
FLOUR TORTILLAS



1/2 lb
SWEET PEPPERS



1
YELLOW ONION



1/2 cup
JASMINE RICE



1/2 cup
SOUR CREAM OR
MEXICAN CREMA



2 oz
QUESO BLANCO



2 cloves
GARLIC



1
LIME



1 15 1/2-oz can
PINTO BEANS



1 15-oz can
CRUSHED
TOMATOES



2 oz
MONTEREY JACK
CHEESE



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:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ In a medium pot, combine the **rice**, **half the 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, 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 & make the lime sour cream:

- ☐ While the rice cooks, wash and dry the fresh produce.
- ☐ Peel and thinly slice the **onion**. Cut off and discard the stem ends of the **peppers**; remove and discard the cores, then thinly slice lengthwise.
- ☐ Drain and rinse the **beans**.
- ☐ Peel and roughly chop the **garlic**.
- ☐ Grate the **Monterey Jack cheese** on the large side of a box grater.
- ☐ Grate the **queso blanco** on the small side of a box grater.
- ☐ Quarter the **lime**.
- ☐ In a bowl, combine **half the sour cream** and the **juice of 1 lime wedge**. Season with salt and pepper to taste.

3 Cook the vegetables & make the filling:

- ☐ 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 peppers**; season with salt and pepper. Cook, stirring frequently, 6 to 7 minutes, or until softened.
- ☐ Add the **beans**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until combined.
- ☐ Transfer to the pot of **cooked rice**. Stir in the **remaining sour cream** and the **juice of the remaining lime wedges**. Season with salt and pepper to taste. Wipe out the pan used to cook the vegetables.

4 Make the sauce:

- ☐ In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until softened and fragrant.
- ☐ Add the **tomatoes** (carefully, as the liquid may splatter) and **remaining spice blend**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until slightly thickened. Turn off the heat; season with salt and pepper to taste.

5 Assemble the enchiladas:

- ☐ Spread about **1/3 of the sauce** into the bottom of a baking dish.
- ☐ Place the **tortillas** on a work surface. Divide the filling among the tortillas; tightly roll up each tortilla around the filling.
- ☐ Carefully transfer to the baking dish in an even layer, seam side down. Evenly top with the **remaining sauce** and **grated Monterey Jack cheese**. Season with salt and pepper.

6 Bake the enchiladas & serve your dish:

- ☐ Bake the **enchiladas** 9 to 11 minutes, or until lightly browned and the cheese is melted. Remove from the oven. Top with the **grated queso blanco**. Let stand for at least 2 minutes before serving.
- ☐ Serve the baked enchiladas with the **lime sour cream**. Enjoy!