

# Cheesy Tomatillo Enchiladas

with Butternut Squash, Spinach & White Rice

4 SERVINGS | 40-50 MINS

 **Blue Apron**  
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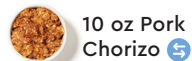



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients

Customized ingredients

ADDED:



10 oz Pork Chorizo 



5 oz Baby Spinach



¾ cup Tomatillo-Poblano Sauce



8 Flour Tortillas



1 lb Diced Butternut Squash



4 oz Shredded Monterey Jack Cheese



1 Tbsp Mexican Spice Blend<sup>1</sup>



1 cup Long Grain White Rice



2 cloves Garlic



½ cup Sour Cream



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

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



"Alexa, find Blue Apron recipes."

### 1 Roast the squash

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Line a sheet pan with foil.
- Place the **squash** on the foil; drizzle with **olive oil** and season with salt, pepper, and **half the spice blend** (you will have extra). Toss to coat and arrange in an even layer.
- Roast 21 to 23 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



### 2 Prepare the garlic

- Meanwhile, peel and roughly chop **2 cloves of garlic**.



### 3 Make the spinach rice

- Carefully rinse the **rice** (sifting through for any small stones or impurities). Drain thoroughly.
- In a medium pot, combine the **rice, chopped garlic, a big pinch of salt, and 2 cups 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. Transfer to a large bowl. Add the **spinach** and stir to combine.



### ↔ ADDITIONAL STEP *If you chose Chorizo*

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle 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. Turn off the heat.

### 4 Make the filling

- To the bowl of **spinach rice**, add the **roasted squash** and **half the sour cream**. Season with salt and pepper; stir to combine. Taste, then season with salt and pepper if desired.



### ↔ CUSTOMIZED STEP 4 *If you chose Chorizo*

- To the bowl of **spinach rice**, add the **roasted squash, cooked chorizo**, and **half the sour cream**. Season with salt and pepper; stir to combine. Taste, then season with salt and pepper if desired.

### 5 Assemble, bake & serve the enchiladas

- Place the **tortillas** on a work surface.
- Spread about **3 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, seam side down. Evenly top with the **tomatillo-poblano sauce** and **cheese**. 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.
- Serve the **baked enchiladas** topped with the **remaining sour cream**. Enjoy!

