

# Black Bean & Poblano Pepper Enchiladas

with Cheddar Cheese

2 SERVINGS | 45-55 MINS

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## Ingredients

Customized ingredients

ADDED:



10 oz Pork Chorizo 



2 Scallions



2 Tbsps Tomato Paste



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



4 Flour Tortillas



1 15.5-oz can Black Beans



2 oz White Cheddar Cheese



1 Tbsp Ancho Chile Paste



½ cup Tricolor Quinoa



2 Poblano Peppers



¾ cup Sour Cream



1 Tbsp Rice Vinegar

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



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"Alexa, find Blue Apron recipes."

## 1 Cook the quinoa

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Once boiling, add the **quinoa** and cook, uncovered, 20 to 22 minutes, or until tender. Turn off the heat.
- Drain thoroughly and transfer to a large bowl.



## 2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Drain and rinse the **beans**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Grate the **cheese** on the large side of a box grater.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands and cutting board immediately after handling.



## 3 Cook the peppers & 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 peppers** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt, pepper, and **half the spice blend** (you will have extra). Continue to cook, stirring frequently, 2 to 3 minutes, or until softened. Turn off the heat.
- Transfer to the bowl of **cooked quinoa**. Add the **drained beans**, **vinegar**, and a drizzle of **olive oil**. Season with salt and pepper; stir to combine.
- Rinse and wipe out the pan.



## 4 CUSTOMIZED STEP 3 If you chose Chorizo

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **chorizo** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **sliced peppers**. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 6 minutes, or until the peppers are softened and the chorizo is cooked through. Turn off the heat.
- Transfer to the bowl of **cooked quinoa**. Add the **drained beans**, **vinegar**, and a drizzle of **olive oil**. Season with salt and pepper; stir to combine.
- Rinse and wipe out the pan.

## 4 Make the sauce

- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly softened.
- Add the **tomato paste** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add  $\frac{1}{2}$  **cup of water** (carefully, as the liquid may splatter). Cook, stirring constantly, 30 seconds to 1 minute, or until the sauce is slightly thickened.
- Turn off the heat. Stir in the **sour cream** until combined. Taste, then season with salt and pepper if desired.



## 5 Assemble the enchiladas

- Place the **tortillas** on a work surface.
- 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 an even layer, seam side down. Evenly top with the **sauce** and **grated cheese**. Season with salt and pepper.



## 6 Bake the enchiladas & serve your dish

- Bake the **enchiladas** 7 to 9 minutes, or until lightly browned and the cheese is melted.
- Remove from the oven. Let stand at least 2 minutes before serving.
- Serve the **baked enchiladas** garnished with the **sliced green tops of the scallions**. Enjoy!

