

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

Ingredients

Customized ingredients

ADDED:



10 oz Pork Chorizo 🔄









4 Flour Tortillas



1 15.5-oz can Black Beans



2 oz White Cheddar Cheese



1 Tbsp Ancho Chile



½ cup Tricolor Quinoa



2 Poblano Peppers



1/4 cup Sour Cream

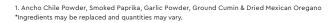


1 Tbsp Rice Vinegar



Cook along on the app

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"Alexa, find Blue Apron recipes."

Cook the quinoa

- · Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot 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.



- 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.

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 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!



