

Cheesy Black Bean Enchiladas

with Honey-Chipotle Sauce

2 SERVINGS

⌚ 45-55 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 for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients

ADDED:



10 oz Pork Chorizo 



1 Lime



2 oz Monterey Jack Cheese



1/3 cup Guajillo Chile Pepper Sauce



4 Flour Tortillas



1 15.5-oz can Black Beans



6 oz Kale



1/4 cup Sour Cream



2 tsps Chipotle Chile Paste



1/2 cup Long Grain White Rice



1 Red Onion



2 Scallions



1 Tbsp Honey



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

Cook along on the app



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the sauce

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- Drain and rinse the **beans**.
- Quarter the **lime**.
- Grate the **cheese** on the large side of a box grater.
- In a bowl, whisk together the **honey** (kneading the packet before opening), $\frac{1}{4}$ **cup of water**, and **as much of the chipotle paste as you'd like**, depending on how spicy you'd like the dish to be.



2 Cook the rice

- Carefully rinse the **rice** (sifting through for any small stones or impurities). Drain thoroughly.
- In a small pot, combine the **rice**, 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.



➡ ADDITIONAL STEP If you chose Chorizo

- Meanwhile, in a large 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.
- Leaving any browned bits (or fond) in the pan, transfer to a large bowl.

3 Cook the vegetables

- 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 **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.



Step 3 continued:

- Add the **chopped kale**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted.
- Add the **sauce** (carefully, as the liquid may splatter) and **drained beans**. Cook, stirring occasionally, 2 to 3 minutes, or until the liquid is slightly reduced in volume and the kale is wilted.
- Turn off the heat; stir in the **juice of 2 lime wedges**. Taste, then season with salt and pepper if desired.

↺ CUSTOMIZED STEP 3 If you chose Chorizo

- Cook the vegetables as directed, using the pan of reserved fond.

4 Make the filling & assemble the enchiladas

- In a large bowl, combine the **cooked rice**, **cooked vegetables**, **sour cream**, and a drizzle of **olive oil**. Season with salt and pepper; stir to combine.
- 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 a single layer, seam side down.



↺ CUSTOMIZED STEP 4 If you chose Chorizo

- To the bowl of **cooked chorizo**, add the **cooked rice**, **cooked vegetables**, **sour cream**, and a drizzle of **olive oil**. Season with salt and pepper; stir to combine.
- 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 in a single layer, seam side down.

5 Bake the enchiladas & serve your dish

- Evenly top the **enchiladas** with the **guajillo chile sauce** and **grated cheese**. Season with salt and pepper.
- Bake 9 to 11 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** garnished with the **sliced green tops of the scallions**. Serve the **remaining lime wedges** on the side. Enjoy!

