

Cheesy Tomatillo Enchiladas

with Chayote Squash, Spinach & White Rice

2 SERVINGS | 35-45 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 



3 oz Baby Spinach



¼ cup Sour Cream



4 Flour Tortillas



1 Chayote Squash



⅓ cup Tomatillo-Poblano Sauce



1 Tbsp Mexican Spice Blend¹



½ cup Long Grain White Rice



2 cloves Garlic



2 oz Monterey Jack Cheese



Serve with Blue Apron wine that has this symbol
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¹ 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 Cook the rice

- Place an oven rack in the center of the oven; preheat to 450°F.
- 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.



2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Halve the **squash** lengthwise. If present, remove the pit, then medium dice the squash.
- Peel and roughly chop **2 cloves of garlic**.
- Grate the **cheese** on the large side of a box grater.



ADDITIONAL STEP If you chose Chorizo

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

3 Cook the vegetables

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced squash** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned; season with salt, pepper, and **half the spice blend** (you will have extra). Continue to cook, stirring occasionally, 3 to 4 minutes, or until browned and slightly softened.



Step 3 continued:

- Add the **chopped garlic** and **spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the spinach is wilted.
- Transfer to a large bowl.

CUSTOMIZED STEP 3 If you chose Chorizo

- Cook the vegetables as directed, but use the pan of reserved fond and transfer to the bowl of **cooked chorizo**.

4 Make the filling

- To the bowl of **cooked vegetables**, add the **cooked rice** 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

- Make the filling as directed, using the bowl of **cooked chorizo and vegetables**.

5 Assemble, bake & serve 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, seam side down. Evenly top with the **tomatillo-poblano sauce** and **grated 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!

