

Cheesy Turkey Enchiladas Rojas

with Spiced Rice & Black Beans

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 for ingredients (denoted with an ) and instructions tailored to you.*


Ingredients

Customized ingredients

 18 oz Ground Turkey 


SWAPPED FOR:


 18 oz Pork Chorizo 

 2 Poblano Peppers

 ½ cup Sour Cream

 1 Tbsp Ancho Chile Paste

 8 Flour Tortillas

 1 15.5-oz can Black Beans

 2 cloves Garlic

 4 oz White Cheddar Cheese

 1 Tbsp Mexican Spice Blend¹

 ½ cup Long Grain White Rice

 1 Red Onion

 1 Lime

 ⅓ cup Guajillo Chile Pepper Sauce

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

 Serve with Blue Apron wine that has this symbol
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"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 medium pot, combine the **rice, a big pinch of salt, half the spice blend, 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.
- Transfer to a large bowl.



2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Peel and roughly chop **2 cloves of garlic**.
- Drain and rinse the **beans**.
- Grate the **cheese** on the large side of a box grater.
- Using a zester or the small side of a box grater, finely grate the **lime** to get 2 teaspoons. Quarter the lime.
- Place the **grated cheese and lime zest** in a bowl and mix to thoroughly combine.
- 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 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 **turkey, sliced onion, sliced peppers, chopped garlic, chile paste, and remaining spice blend**. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 7 minutes, or until the vegetables are softened and the turkey is lightly browned.



Step 3 continued:

- Add the **drained beans**. Cook, stirring occasionally, 1 to 2 minutes, or until combined and the turkey is cooked through. Turn off the heat.
- Transfer to the bowl of **cooked rice**; stir in **half the sour cream**. Taste, then season with salt and pepper if desired.



CUSTOMIZED STEP 3 If you chose Chorizo

- Make the filling as directed, using the **chorizo** (instead of turkey).

4 Assemble & bake 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 **guajillo chile sauce** and **cheese-lime zest mixture**.
- Bake 11 to 13 minutes, or until lightly browned and the cheese is melted.
- Remove from the oven and let stand at least 2 minutes before serving.



5 Finish & serve your dish

- Meanwhile, in a bowl, combine the **remaining sour cream and the juice of 2 lime wedges**; season with salt and pepper.
- Serve the **baked enchiladas** topped with the **lime sour cream**. Serve the **remaining lime wedges** on the side. Enjoy!

