

# Beyond Beef™ & Black Bean Enchiladas

with Quinoa & Monterey Jack Cheese

4 SERVINGS

⌚ 40-50 MINS

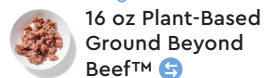
 **Blue Apron**  
blueapron.com



🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an 🔄 icon) and instructions tailored to you.\*

## Ingredients

### Customized ingredients



16 oz Plant-Based Ground Beyond Beef™ 🔄

### SWAPPED FOR:



18 oz Pork Chorizo 🔄



2 Poblano Peppers



4 oz Shredded Monterey Jack Cheese



1 Tbsp Hot Sauce



8 Flour Tortillas



1 cup Tricolor Quinoa



2 cloves Garlic



½ cup Sour Cream



1 ½ Tbsps Maple Syrup



1 15.5-oz can Black Beans



1 Yellow or Red Onion



1 oz Sliced Pickled Jalapeño Pepper



¾ cup Guajillo Chile Pepper Sauce



1 Tbsp Mexican Spice Blend¹

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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## Cook along on the app



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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**. Cook, uncovered, 20 to 22 minutes, or until tender. Turn off the heat.
- Drain thoroughly.



## 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**.
- Cut off and discard the stems of the **poblano peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Roughly chop the **jalapeño pepper**.
- Thoroughly wash your hands and cutting board immediately after handling the peppers.
- In a bowl, whisk together **half the sour cream** and **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be; taste, then season with salt and pepper if desired.



## 3 Start the filling

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion** and **sliced peppers**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **Beyond Beef™** and **spice blend**; season with salt and pepper. Cook, stirring frequently and breaking apart with a spoon, 4 to 5 minutes, or until browned.



### Step 3 continued:

- Carefully drain off and discard any excess oil from the pan.
- Add the **chopped garlic, drained beans, maple syrup**, and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the Beyond Beef™ is cooked through.
- Transfer to a large bowl.

### ↩ CUSTOMIZED STEP 3 If you chose Chorizo

- Start the filling as directed, using the **chorizo** (instead of Beyond Beef™).

## 4 Finish the filling & assemble the enchiladas

- To the bowl of **cooked Beyond Beef™ and vegetables**, add the **cooked quinoa** and **remaining sour cream**. Stir to combine. Taste, then season with salt and pepper if desired.
- 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, seam side down. Evenly top with the **guajillo sauce** and **cheese**.



### ↩ CUSTOMIZED STEP 4 If you chose Chorizo

- Finish the filling and assemble the enchiladas as directed, using the bowl of **cooked chorizo and vegetables** (instead of Beyond Beef™).

## 5 Bake the enchiladas & serve your dish

- Bake the **enchiladas** 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 **jalapeño sour cream**. Enjoy!

