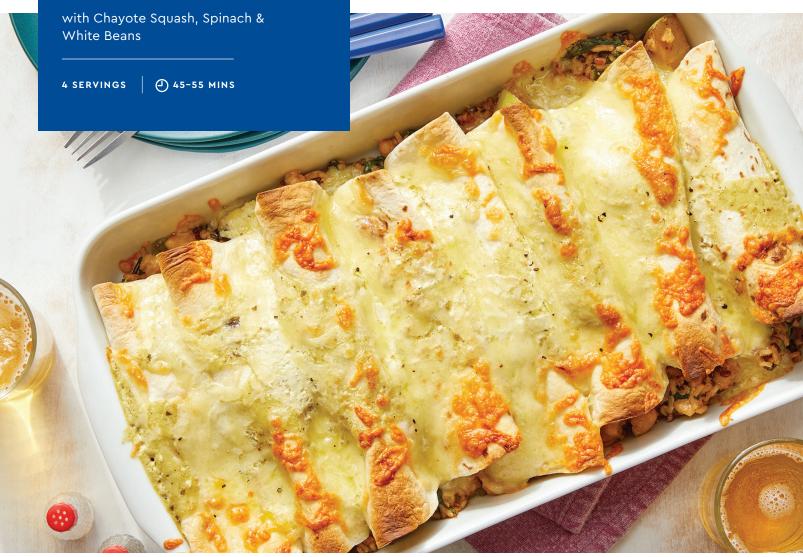
Cheesy Tomatillo Enchiladas with Chayote Squash, Spinach &





Ingredients

Customized ingredients

ADDED:



10 oz Pork Chorizo 🔄



2 cloves Garlic



4 oz White Cheddar Cheese



1 Tbsp Smoky Spice Blend¹



8 Flour Tortillas

F 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.*



1 15.5-oz can Cannellini Beans



1 oz Sliced Pickled Jalapeño Pepper



½ cup Sour Cream



1 cup Red Rice Blend



1 Chayote Squash



5 oz Baby Spinach



3/4 cup Tomatillo-Poblano Sauce



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^{1.} Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder *Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

Cook the rice

- 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 rice. Cook, uncovered, 30 to 32 minutes, or until tender. Turn off the heat.
- · Drain thoroughly.



2 Prepare the ingredients & make the sauce

- · 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.
- Drain and rinse the beans.
- Grate the cheese on the large side of a box grater.
- Roughly chop the pepper. Thoroughly wash your hands and cutting board immediately after handling.
- In a bowl, whisk together the tomatillo sauce and half the sour cream. Taste, then season with salt and pepper if desired.

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, 4 to 5 minutes, or until lightly browned. Season with salt, pepper, and enough of the spice blend to coat (you may have



extra). Continue to cook, stirring occasionally, 4 to 5 minutes, or until softened.

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

CUSTOMIZED STEP 3 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 diced squash and chorizo in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add a pinch of the spice blend (you will have extra). Continue to cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until softened and browned.
- Add the chopped garlic; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.
- Add the **spinach**; season with salt and pepper, Cook, stirring occasionally, 1 to 2 minutes, or until wilted and the chorizo is cooked through.
- Transfer to a large bowl.

4 Make the filling & assemble the enchiladas

• To the bowl of cooked vegetables, add the cooked rice, drained beans, remaining sour cream, a drizzle of olive oil, and as much of the chopped pepper as you'd like, depending on how spicy you'd like the dish to be. 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 in a single layer, seam side down. Evenly top with the sauce and grated cheese. Season with salt and pepper.

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. Enjoy!

