

Beyond Beef® & Quinoa Enchiladas

with Black Beans & Monterey Jack Cheese

4 SERVINGS

⌚ 40-50 MINS

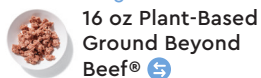
 **Blue Apron**
blueapron.com



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

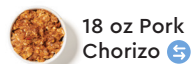
Ingredients

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



½ cup Tricolor Quinoa



2 cloves Garlic



½ cup Sour Cream



1 ½ Tbsps Maple Syrup



1 15.5-oz can Black Beans



1 Sweet or Yellow Onion



1 Lime



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.

CRISP & JUICY
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**.
- Combine the **chopped garlic** and **drained beans** in a bowl.
- Using a zester or the small side of a box grater, finely grate the **lime** to get 2 teaspoons. Halve the lime crosswise.
- Cut off and discard the stems of the **peppers**. Halve the peppers lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands and cutting board immediately after handling.
- Combine the **sliced onion** and **sliced peppers** in a bowl.
- In a separate bowl, whisk together the **lime zest**, **half the sour cream**, and **the juice of 1 lime half**; season with salt and pepper.



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 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 **prepared garlic and 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®) and **a pinch of the spice blend** (you will have extra).

4 Finish the filling & assemble the enchiladas

- To the bowl of **cooked Beyond Beef® and vegetables**, add the **cooked quinoa**, **remaining sour cream**, and **the juice of the remaining lime half**. 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 **lime sour cream**. Enjoy!

