

Chicken Chili Enchiladas

with Cheddar Cheese & Jalapeño Pepper

4 SERVINGS | 45-55 MINS

 **Blue Apron**
blueapron.com



Ingredients



18 oz Boneless Chicken Breast Pieces



1 15.5-oz can Cannellini Beans



1 oz Sliced Pickled Jalapeño Pepper



¼ cup Sour Cream



1 Tbsp Mexican Spice Blend¹



8 Flour Tortillas



2 Poblano Peppers



1 Lime



¼ cup Cream



½ cup Long Grain White Rice



2 Scallions



4 oz White Cheddar Cheese



2 ½ Tbsps Chicken Demi-Glaze



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

¹. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano



"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 impurities). Drain thoroughly.
- In a small pot, combine the **rice, spice blend, a big pinch of salt, and 1 cup of water**; stir to combine. 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.
- Drain and rinse the **beans**.
- Using a zester or the small side of a box grater, finely grate the **lime** to get 1 tablespoon. Quarter the lime.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Grate the **cheese** on the large side of a box grater.
- Cut off and discard the stems of the **poblano peppers**. Halve lengthwise; remove the ribs and seeds, then medium dice.
- Roughly chop the **jalapeño pepper**.
- Thoroughly wash your hands and cutting board immediately after handling the peppers.



3 Cook the chicken & make the filling

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned chicken** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.



Step 3 continued:

- Add the **diced poblano peppers**; season with salt and pepper. Cook, stirring frequently, 4 to 5 minutes, or until slightly softened and the chicken is cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a large bowl.
- To the bowl, add the **cooked rice, drained beans, sour cream, lime zest, and the juice of 3 lime wedges**; season with salt and pepper. Stir to combine. Taste, then season with salt and pepper if desired.

4 Make the sauce

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced white bottoms of the scallions and as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly softened.
- Add the **demi-glaze** (carefully, as the liquid may splatter) and **1/3 cup of water**. Cook, stirring frequently and scraping up any fond, 2 to 3 minutes, or until the liquid is slightly reduced in volume.
- Add the **cream**. Cook, stirring frequently, 30 seconds to 1 minute, or until combined.
- Turn off the heat and stir in the **juice of the remaining lime wedge**. Taste, then season with salt and pepper if desired.



5 Make the enchiladas & serve your dish

- Place the **tortillas** on a work surface.
- Evenly 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.
- Carefully 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.
- Bake 9 to 11 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** garnished with the **sliced green tops of the scallions**. Enjoy!

