

White Bean & Pepper Flautas

with Tomatillo Sour Cream & Cabbage Slaw

2 SERVINGS

30-40 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 ) and instructions tailored to you.*

Ingredients

Customized ingredients

ADDED:



10 oz Pork Chorizo 



4 Flour Tortillas 



¼ cup Sour Cream



1 Tbsp Mexican Spice Blend¹



4 Flour Tortillas



1 Poblano Pepper



1 Lime



⅓ cup Tomatillo-Poblano Sauce



1 15.5-oz can Cannellini Beans



½ lb Red Cabbage



2 oz Monterey Jack Cheese



2 Tbsps Mayonnaise



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

Cook along on the app



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



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Using a zester or the small side of a box grater, zest the **lime** to get 2 teaspoons. Quarter the lime.
- Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- Drain and rinse the **beans**.
- Grate the **cheese** on the large side of a box grater.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then medium dice. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, whisk together the **sour cream** and half the **tomatillo sauce**; season with salt and pepper.



2 Make the slaw

- In a large bowl, combine the **mayonnaise**, **lime zest**, and the **juice of 2 lime wedges**.
- Add the **sliced cabbage**; toss to coat.
- Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



➡ ADDITIONAL STEP *If you chose Chorizo*

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chorizo**. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a large bowl.

3 Make the filling

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced pepper**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.



Step 3 continued:

- Add the **drained beans** and **spice blend**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until combined.
- Add the **remaining tomatillo sauce** (carefully, as the liquid may splatter) and $\frac{1}{4}$ **cup of water**. Cook, stirring frequently and mashing the beans with the back of a spoon, 2 to 3 minutes, or until thickened.
- Transfer to a bowl. Stir in the **grated cheese**. Taste, then season with salt and pepper if desired.
- Rinse and wipe out the pan.

↩ CUSTOMIZED STEP 3 *If you chose Chorizo*

- Make the filling as directed, using the pan of reserved fond and transferring to the bowl of **cooked chorizo**.

4 Assemble the flautas

- Place the **tortillas** on a work surface.
- Evenly divide the **filling** (you may have extra) among the centers of the tortillas; tightly roll up each tortilla around the filling.



5 Cook the flautas & serve your dish

- In the same pan, heat a thin layer of oil on **medium** until hot.
- Working in batches if necessary, carefully add the **flautas**, seam side down. Cook, without turning, 2 to 3 minutes, or until lightly browned. Continue to cook, turning occasionally, 4 to 5 minutes, or until browned and crispy on all sides.
- Transfer to a paper towel-lined plate; immediately season with salt. Let cool at least 2 minutes before serving.
- Serve the **cooked flautas** with the **slaw**. Serve the **tomatillo sour cream** and **remaining lime wedges** on the side. Enjoy!

