

Space Ranger Chicken Enchiladas

with Cilantro Sauce & Caramelized Onion

4 SERVINGS

⌚ 45-55 MINS

Disney · PIXAR
LIGHTYEAR

COLLECTION BY

 Blue Apron



Ingredients



18 oz Boneless Chicken Breast Pieces



1 cup Tricolor Quinoa



2 Poblano Peppers



4 oz Monterey Jack Cheese



½ cup Cilantro Sauce



1 Tbsp Mexican Spice Blend¹



8 Flour Tortillas



2 15.5-oz cans Black Beans



2 Sweet or Yellow Onions



1 Tbsp Ancho Chile Paste



4 tps Honey

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

Infinitely delicious dishes

This out-of-this-world meal blends bold flavor with wholesome ingredients to celebrate Disney and Pixar's *Lightyear*. Scan this QR code to learn more about our collaboration—and check out *Lightyear* in theaters on June 17.

#letsblueapron #pixarlightyear



Learn more at
DisneyCheck.com



PG-13
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"Alexa, find Blue Apron recipes."

1 Cook the quinoa

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a large 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, 16 minutes. Turn off the heat. Drain thoroughly and return to the pot.



2 Prepare the ingredients

- Meanwhile, drain and rinse the **beans**.
- Halve, peel, and thinly slice the **onions**.
- Grate the **cheese** on the large side of a box grater.
- Wash and dry the **peppers**; cut off and discard the stems. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands and cutting board immediately after handling.



3 Cook the chicken & peppers

- Pat the **chicken** dry with paper towels; place in a bowl. Season with salt, pepper, and the **spice blend**.
- In a large pan (nonstick, if you have one), 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.
- Add the **sliced peppers**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until browned and the chicken is cooked through. Turn off the heat.



4 Assemble the enchiladas

- To the pot of **cooked quinoa**, add the **cooked chicken and peppers, cilantro sauce, drained beans**, and a drizzle of **olive oil**; stir to combine. Taste, then season with salt and pepper if desired.
- Place the **tortillas** on a work surface.
- Spread about **4 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.



5 Caramelize the onions

- Rinse and wipe out the pan used to cook the chicken.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onions**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until lightly browned and softened.
- Add the **honey** (kneading the packet before opening) and **chile paste**. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined. Turn off the heat.



6 Bake the enchiladas & serve your dish

- Evenly top the **enchiladas** with the **caramelized onions** and **grated cheese**.
- Bake 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!



STELLAR
sneak peek



In Disney and Pixar's *Lightyear*, Buzz and his fellow Space Rangers are part of the larger space organization known as Star Command.



This recipe was designed with kids in mind!

For a child's portion of this meal, Disney recommends serving **1 finished enchilada** and $\frac{3}{4}$ cup of the baked filling. Scan this QR code for more information about how this recipe meets Disney Nutrition Guidelines for a complete meal and learn more about the Disney Check at DisneyCheck.com.

Disney recommended child portion



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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