

# Turkey Enchiladas Rojas

with Spiced Rice & Black Beans

4 SERVINGS

40-50 MINS

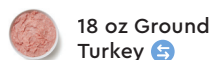
 **Blue Apron**  
blueapron.com



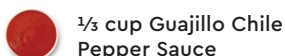
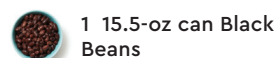
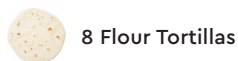
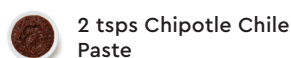
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients


Customized ingredients



SWAPPED FOR:



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

 Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://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.





"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 medium pot, combine the **rice, a big pinch of salt, half the spice blend, and 1 cup of water**. 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.
- Transfer to a large bowl.



## 2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Cut off and discard the stems of the **peppers**; remove the cores, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Drain and rinse the **beans**.
- Grate the **cheese** on the large side of a box grater.
- Using a zester or the small side of a box grater, finely grate the **lime** to get 2 teaspoons. Quarter the lime.
- Place the **grated cheese** and **lime zest** in a bowl and mix to thoroughly combine.



## 3 Make the filling

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **turkey, sliced onion, sliced peppers, chopped garlic, remaining spice blend, and as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 7 minutes, or until the vegetables are softened and the turkey is lightly browned.



### Step 3 continued:

- Add the **drained beans**. Cook, stirring occasionally, 1 to 2 minutes, or until combined and the turkey is cooked through. Turn off the heat.
- Transfer to the bowl of **cooked rice**; stir in **half the sour cream**. Taste, then season with salt and pepper if desired.

## ↩ CUSTOMIZED STEP 3 If you chose Ground Beef

- Make the filling as directed, using the **beef** (instead of turkey).

## 4 Assemble & bake the enchiladas

- Place the **tortillas** on a work surface.
- 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.
- Transfer to the baking dish, seam side down. Evenly top with the **guajillo sauce** and **cheese-lime zest mixture**.
- Bake 11 to 13 minutes, or until lightly browned and the cheese is melted.
- Remove from the oven and let stand at least 2 minutes before serving.



## 5 Make the lime sour cream & serve your dish

- Meanwhile, in a bowl, combine the **remaining sour cream** and the **juice of 2 lime wedges**; season with salt and pepper.
- Serve the **baked enchiladas** topped with the **lime sour cream**. Serve the **remaining lime wedges** on the side. Enjoy!

