





### Ingredients\*

**Customized ingredients** 

ADDED:



10 oz Pork Chorizo 😉



1 Zucchini



4 oz White Cheddar Cheese



1 Tbsp Rice Vinegar



8 Flour Tortillas



1 15.5-oz can Black Beans



2 Scallions



2 tsps Chipotle Chile Paste



1 Tbsp Mexican Spice Blend1



1 cup Tricolor Quinoa



2 ears of Corn



½ cup Sour Cream



¼ cup Tomato Paste



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

### TRY IT IN THE PANASONIC 4-IN-1 MULTI-OVEN

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**Panasonic** 



<sup>1.</sup> Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano

<sup>\*</sup>Ingredients may be replaced and quantities may vary.



### "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 3/4 of the way up with salted water; cover and heat to boiling on high.
- Once boiling, add the quinoa and cook, uncovered, 20 to 22 minutes, or until tender. Turn off the heat.



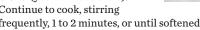
· Drain thoroughly and transfer to a large bowl.

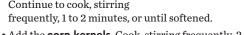
# 2 Prepare the ingredients

- · Meanwhile, wash and dry the fresh produce.
- Medium dice the zucchini.
- Remove any husks and silks from the corn; cut the kernels off the cobs.
- Drain and rinse the **beans**.
- Thinly slice the scallions, separating the white bottoms and hollow green tops.
- Grate the cheese on the large side of a box grater.



- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the diced zucchini in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned; season with salt, pepper, and half the spice blend (you will have extra). Continue to cook, stirring





- Add the corn kernels. Cook, stirring frequently, 2 to 3 minutes, or until
- Transfer to the bowl of cooked quinoa. Add the drained beans, vinegar, and a drizzle of olive oil. Season with salt and pepper and stir to combine.
- Rinse and wipe out the pan.

# **CUSTOMIZED STEP 3** If you chose Chorizo

- In a large 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, 2 to 3 minutes, or until lightly browned.
- Add the diced zucchini in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned; season with salt, pepper, and half the spice blend (you will have extra). Continue to cook, stirring frequently, 1 to 2 minutes, or until softened.



#### **Customized Step 3 continued:**

- Add the corn kernels. Cook, stirring frequently, 2 to 3 minutes, or until the corn is softened and the chorizo is cooked through.
- Transfer to the bowl of cooked guinoa. Add the drained beans, vinegar, and a drizzle of olive oil. Season with salt and pepper and stir to combine.
- Rinse and wipe out the pan.

## 4 Make the sauce

- In the same pan, heat a drizzle of olive oil on medium-high until hot
- Add the sliced white bottoms of the scallions; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly softened.



- Add the tomato paste and as much of the chile paste as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add ½ cup of water (carefully, as the liquid may splatter). Cook, stirring constantly, 30 seconds to 1 minute, or until the sauce is slightly thickened.
- Turn off the heat. Stir in the **sour cream** until combined. Taste, then season with salt and pepper if desired.

## 5 Assemble the enchiladas

- Spread about 2 cups of the filling into the bottom of a baking dish.
- Place the tortillas on a work surface.
- Divide the remaining filling among the tortillas; tightly roll up each tortilla around the filling.



· Transfer to the baking dish in an even layer, seam side down. Evenly top with the sauce and grated cheese. Season with salt and pepper.

# **CUSTOMIZED STEP 5** If you chose Chorizo

- Assemble the enchiladas as directed, using about 3 cups of the filling in the baking dish.

## 6 Bake the enchiladas & serve your dish

- Bake the **enchiladas** 7 to 9 minutes, or until lightly browned and the cheese is melted.
- · Remove from the oven. Let stand at least 2 minutes before serving.
- Serve the baked enchiladas garnished with the sliced green tops of the scallions. Enjoy!



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. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | Food safety handling information: blog.blueapron.com/foodsafety

