

Chicken & Black Bean Enchiladas

with Spinach Rice &
Creamy Tomatillo Sauce

4 SERVINGS

30-40 MINS

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Ingredients*



18 oz Boneless
Chicken Breast
Pieces



1 15.5-oz can Black
Beans



2 Tbsps Grated
Cotija Cheese



1 Tbsp Mexican Spice
Blend¹



8 Flour Tortillas



5 oz Baby Spinach



½ cup Sour Cream



½ cup Long Grain
White Rice



4 oz White Cheddar
Cheese



⅓ cup Tomatillo-
Poblano Sauce



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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 Cook the chicken

- Place an oven rack in the center of the oven; preheat to 450°F.
- Pat the **chicken** dry with paper towels; place in a bowl. Season with salt, pepper, and **half the spice blend**. Stir to coat.
- In a large pan (nonstick, if you have one), heat **2 teaspoons 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. Continue to cook, stirring occasionally, 3 to 4 minutes, or until browned and cooked through.
- Transfer to a large bowl.



2 Make the spinach rice

- Wash and dry the **spinach**.
- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the **rice, remaining spice blend, a big pinch of salt, 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. Add the **spinach**; stir until wilted and combined.



3 Prepare the remaining ingredients & make the sauce

- Meanwhile, drain and rinse the **beans**.
- Grate the **cheddar** on the large side of a box grater.
- In a bowl, whisk together the **tomatillo sauce** and **half the sour cream**. Taste, then season with salt and pepper if desired.



4 Make the filling & assemble the enchiladas

- To the bowl of **cooked chicken**, add the **spinach rice, drained beans, cotija, remaining sour cream**, 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.
- 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.
- Transfer to the baking dish in a single layer, seam side down.



5 Bake the enchiladas & serve your dish

- Evenly top the **enchiladas** with the **sauce** and **grated cheddar**; season with salt and pepper.
- 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!

