

Cheesy Tomatillo Enchiladas

with Zucchini, Spinach & White Beans

4 SERVINGS

45-55 MINS

 Blue Apron

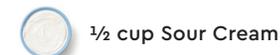
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Ingredients*

Customized ingredients

ADDED:



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

Cook along on the app



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¹ Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Cook the rice

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Once boiling, add the **rice**. Cook, uncovered, 30 to 32 minutes, or until tender. Turn off the heat.
- Drain thoroughly.



2 Prepare the ingredients & make the sauce

- Meanwhile, wash and dry the fresh produce.
- Medium dice the **zucchini**.
- Peel and roughly chop **2 cloves of garlic**.
- Drain and rinse the **beans**.
- Grate the **cheese** on the large side of a box grater.
- Roughly chop the **pepper**. Thoroughly wash your hands and cutting board immediately after handling.
- In a bowl, whisk together the **tomatillo sauce** and **half the sour cream**. Taste, then season with salt and pepper if desired.



3 Cook the vegetables

- 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.
- Add the **chopped garlic**; season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Cook, stirring occasionally, 1 to 2 minutes, or until softened.
- Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until wilted.
- Transfer to a large bowl.



↻ 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.
- Add the **chopped garlic**; season with salt, pepper, and a **pinch of the spice blend** (you will have extra). Cook, stirring occasionally, 1 to 2 minutes, or until softened.

Customized Step 3 continued:

- Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the spinach is wilted and the chorizo is cooked through.
- Transfer to a large bowl.

If you chose Ground Beef

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced zucchini** and **beef** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Carefully drain off and discard any excess oil.
- Add the **chopped garlic**; season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Cook, stirring frequently and breaking the meat apart with a spoon, 1 to 2 minutes, or until combined.
- Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the spinach is wilted and the beef is cooked through.
- Transfer to a large bowl.

4 Make the filling & assemble the enchiladas

- To the bowl, add the **cooked rice**, **drained beans**, **remaining sour cream**, a drizzle of **olive oil**, and **as much of the chopped pepper as you'd like**, depending on how spicy you'd like the dish to be. Stir to combine. Taste, then season with salt and pepper if desired.



- Place the **tortillas** on a work surface.
- Spread about **3 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. Evenly top with the **sauce** and **grated cheese**. Season with salt and pepper.

5 Bake the enchiladas & serve your dish

- Bake the **enchiladas** 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!

