

Chicken Enchiladas Divorciadas

with White Rice & Black Beans

4 SERVINGS

⌚ 35-45 MINS

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Ingredients*



4 Boneless, Skinless Chicken Breasts



8 Flour Tortillas



½ cup Long Grain White Rice



1 15.5-oz can Black Beans



2 Bell Peppers



½ cup Sour Cream



4 oz Shredded Monterey Jack Cheese



⅓ cup Guajillo Chile Pepper Sauce



⅓ cup Tomatillo-Poblano Sauce



1 Tbsp Mexican Spice Blend¹

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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 & chop the chicken

- Place an oven rack in the center of the oven; preheat to 450°F.
- Pat the **chicken** dry with paper towels. Season on both sides with salt, pepper, and **half 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. Cook 6 to 7 minutes per side, or until browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board. When cool enough to handle, roughly chop.
- Transfer to a large bowl.



2 Cook the rice

- Meanwhile, carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a small 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.



3 Prepare the remaining ingredients

- Meanwhile, wash and dry the **peppers**. Cut off and discard the stems. Halve lengthwise; remove the ribs and seeds, then medium dice.
- Drain and rinse the **beans**.



4 Cook the peppers

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced peppers**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until softened.
- Turn off the heat.



5 Make the filling

- To the bowl of **chopped chicken**, add the **cooked rice**, **drained beans**, **cooked peppers**, **half the sour cream**, and a drizzle of **olive oil**. Stir to combine.
- Taste, then season with salt and pepper if desired.



6 Make the enchiladas & serve your dish

- 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 in a single layer, seam side down.
- Top **half the enchiladas** with the **tomatillo sauce**. Top the **remaining enchiladas** with the **guajillo sauce**. Evenly top with the **cheese**; season with salt and pepper.
- 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.
- Serve the **baked enchiladas** garnished with the **remaining sour cream**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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