

# Black Bean & Zucchini Enchiladas

with Cheddar Cheese

2 SERVINGS

⌚ 35-45 MINS

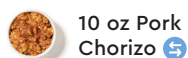
 **Blue Apron**  
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## Ingredients\*

Customized ingredients

### ADDED:



10 oz Pork Chorizo 



4 Flour Tortillas



½ cup Tricolor Quinoa



1 Zucchini



2 Scallions



2 oz White Cheddar Cheese



¼ cup Sour Cream



1 Tbsp Rice Vinegar



2 Tbsps Tomato Paste



1 Tbsp Ancho Chile Paste



1 15.5-oz can Black Beans



1 Tbsp Mexican Spice Blend<sup>1</sup>

## Cook along on the app



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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 quinoa

- 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 **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**.
- 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.



## 3 Cook the zucchini & 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 **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, 2 to 3 minutes, or until softened.
- Transfer to the bowl of **cooked quinoa**. Add the **drained beans**, **vinegar**, and a drizzle of **olive oil**. Season with salt and pepper; 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** in an even layer. Cook, stirring frequently and breaking the meat apart with a spoon, 2 to 3 minutes.
- 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, 2 to 3 minutes, or until softened and the chorizo is cooked through.
- Transfer to the bowl of **cooked quinoa**. Add the **drained beans**, **vinegar**, and a drizzle of **olive oil**. Season with salt and pepper; 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 **chile paste**. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add  $\frac{1}{2}$  **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, spreading about **3 cups of the filling** into 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!

