

Chicken & Black Bean Enchiladas

with Spinach Rice &
Creamy Cilantro Sauce

4 SERVINGS

30-40 MINS

 **Blue Apron**
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Ingredients*



18 oz Boneless
Chicken Breast
Pieces



8 Flour Tortillas



1 15.5-oz can Black
Beans



½ cup Long Grain
White Rice



5 oz Baby Spinach



4 oz Shredded
Cheddar & Monterey
Jack Cheese Blend



½ cup Sour Cream



2 Tbsps Grated
Cotija Cheese



¼ cup Cilantro
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 Make the spinach rice

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **spinach**.
- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the **rice**, **half the 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.



2 Cook the chicken

- Meanwhile, pat the **chicken** dry with paper towels; place in a bowl. Season with salt, pepper, and the **remaining spice blend**. Stir to coat.
- In a large pan (nonstick, if you have one), heat a drizzle 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.



3 Prepare the remaining ingredients & make the sauce

- Meanwhile, drain and rinse the **beans**.
- In a bowl, whisk together the **cilantro 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 **cheese blend**; 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!

