



CHEESY CHICKEN & BLACK BEAN ENCHILADAS

with Chicken Thighs, Scallions & Sour Cream

INGREDIENTS

4 PERSON | 8 PERSON



2 | 4
Scallions



20 oz | 40 oz
Diced Chicken Thighs



1 TBSP | 2 TBSP
Mexican Spice Blend



1 tsp | 2 tsp
Garlic Powder



13.76 oz | 27.52 oz
Crushed Tomatoes



1 | 2
Chicken Stock Concentrate



1 | 2
Black Beans



12 | 24
Flour Tortillas
Contains: Soy, Wheat



10 oz | 20 oz
Red Enchilada Sauce



1 Cup | 2 Cups
Mexican Cheese Blend
Contains: Milk



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

RED ENCHILADA SAUCE

You'll enhance this bold sauce with simmered crushed tomatoes, scallion whites, and a blend of Mexican spices.



FAMILY DINNER

Bring the gang together over a wholesome meal everyone will love.

PREP: 5 MIN | COOK: 30 MIN | CALORIES: 780



2X FLAVOR SAVOR

To enjoy this yummy dish again the next day, refrigerate leftovers in an airtight container; reheat on a microwave-safe plate until warmed through, 2-3 minutes.

BUST OUT

- Large pot
- Strainer
- Medium bowl
- Slotted spoon
- Baking dish
- Can opener
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com

*Chicken is fully cooked when internal temperature reaches 165°.



1 PREP

- Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens.



4 ASSEMBLE ENCHILADAS

- Place a small amount of **filling** on one half of each **tortilla**. Roll up tortillas, starting with filled sides, to create **enchiladas**.
- Arrange, seam sides down, in a 9-by-13-inch baking dish (divide between two 9-by-13-inch baking dishes for 8 servings).



2 COOK CHICKEN

- Open package of **chicken*** and drain off any excess liquid.
- Heat a **drizzle of oil** in a large pot over medium-high heat. Add **chicken, scallion whites, Mexican Spice Blend, garlic powder, salt, and pepper**; stir to combine. Cook, stirring occasionally, until chicken is browned but not yet cooked through, 2-3 minutes.
- Stir in **crushed tomatoes, stock concentrate, ½ cup water, ½ tsp sugar, and 1 tsp salt (1 cup water, 1 tsp sugar, 2 tsp salt for 8 servings)**. Bring to a boil, then reduce to a low simmer and cover. Cook, undisturbed, until chicken is cooked through, 8-10 minutes.



5 FINISH ENCHILADAS

- Adjust rack to top position; heat broiler to high.
- Return pot with **reserved cooking liquid** to medium-high heat. Whisk in **enchilada sauce** and bring to a low simmer. Cook, whisking constantly, until incorporated, 1-2 minutes. **TIP: Add a pinch of chili flakes or a dash of your favorite hot sauce from your pantry if you like things spicy!**
- Pour **sauce** over **enchiladas** to coat (if you like less saucy enchiladas, feel free to use less!). Sprinkle evenly with **Mexican cheese blend**.
- Broil on top rack until sauce is bubbly and cheese is melted and browned, 3-5 minutes.



3 MAKE FILLING

- Meanwhile, drain and rinse **beans**. Transfer beans to a medium bowl (**large bowl for 8 servings**); mash with a fork until mostly smooth.
- Once chicken is cooked through, turn off heat. Using a slotted spoon, transfer **chicken** to bowl with mashed beans. Stir to combine; taste and season with **salt** and **pepper** if desired.
- Reserve **cooking liquid** in pot for Step 5.



6 SERVE

- Divide **enchiladas** between plates. Sprinkle with **scallion greens** and dollop with **sour cream**. Serve.