



BLACK BEAN ENCHILADAS ROJAS

with Lime Crema



HELLO LIME CREMA

This tangy sauce adds cool contrast to hearty baked enchiladas.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 880



Scallions



Lime



Southwest Spice Blend



Enchilada Sauce



Sour Cream
(Contains: Milk)



Long Green Pepper



Black Beans



Flour Tortillas
(Contains: Wheat)



Mexican Cheese Blend
(Contains: Milk)

START STRONG

Don't toss the liquid from your black beans! You'll use it in step 3 of this recipe to make the filling extra thick and creamy.

BUST OUT

- Strainer
- Baking dish
- 2 Small bowls
- Kosher salt
- Large pan
- Black pepper
- Small pot
- Potato masher
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Long Green Pepper 1 | 2
- Lime 1 | 1
- Black Beans 13.4 oz | 26.8 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Flour Tortillas 6 | 12
- Enchilada Sauce 7.06 oz | 14.12 oz
- Mexican Cheese Blend ½ Cup | 1 Cup
- Sour Cream 2 TBSP | 4 TBSP

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

HelloFRESH



1 PREP

Adjust rack to top position and preheat oven to 475 degrees. **Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. Core, deseed, and dice **green pepper**. Quarter **lime**. Drain **beans** over a small bowl, reserving liquid.



2 COOK GREEN PEPPER

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **green pepper** and cook until just softened, 4-5 minutes.



3 MAKE FILLING

Add **scallion whites**, **Southwest Spice**, half the **beans**, and **2 TBSP reserved bean liquid** (you'll use more later) to pan. Cook, stirring, until fragrant and warmed through, 2-3 minutes. Season with **salt** and **pepper**. Turn off heat.



4 MASH BEANS

Heat a large drizzle of **oil** in a small pot over medium-high heat. Add remaining **beans** and cook, stirring, until slightly softened, 2-3 minutes. Add **3 TBSP remaining reserved bean liquid** (½ cup for 4 servings). Simmer until warmed through, 1-2 minutes. Lower heat and stir in **1 TBSP butter** (2 TBSP for 4) and **½ tsp salt** (1 tsp for 4). Turn off heat; mash with a potato masher or fork until mostly smooth. Season with **pepper**.



5 MAKE ENCHILADAS

Spread **tortillas** with **mashed beans**. Place a small amount of **filling** on one half of each tortilla. Roll up tortillas, starting with filled side, and place seam side down in an 8-by-11-inch baking dish or ovenproof pan. (For 4 servings, assemble in a 9-by-13-inch baking dish or two smaller ones.) Pour **enchilada sauce** over to coat, then sprinkle with **Mexican cheese**. Bake until sauce is bubbly and cheese has melted, 5-7 minutes.



6 MAKE CREMA AND SERVE

Meanwhile, in a second small bowl, combine **sour cream** and a squeeze of **lime juice**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**. Top **enchiladas** with **crema** and **scallion greens**. Divide between plates and serve with remaining **lime wedges** on the side.

CHIP CHIP HOORAY

Our chef's fave quick dip? Mashed black beans + sour cream + lime juice + grated garlic + cumin + salt.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK 49 NJ-20