



CHEESY BLACK BEAN ENCHILADAS

with Green Pepper, Cilantro, Pico de Gallo & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Roma Tomato



1 | 2
Red Onion



¼ oz | ¼ oz
Cilantro



1 | 1
Lime



1 | 2
Long Green
Pepper



13.4 oz | 26.8 oz
Black Beans



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Southwest Spice
Blend



6 | 12
Flour Tortillas
Contains: Wheat



10 oz | 10 oz
Old El Paso Mild
Red Enchilada
Sauce



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk

HELLO

PICO DE GALLO

A refreshing tomato-based topper for hearty baked enchiladas



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 910



OLD EL PASO MILD RED ENCHILADA SAUCE

Old El Paso Mild Red Enchilada Sauce is a family favorite! The mild blend of Mexican-inspired spices make this sauce a staple in many kitchens.



HOW YOU BEAN?

PSA: Don't toss that liquid from your black beans! You'll use it in step 3 of this recipe to make the filling extra thick and creamy, and in step 4 for smoother mashed beans.

BUST OUT

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

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1 PREP

- Adjust rack to top position and preheat oven to 475 degrees. **Wash and dry all produce.**
- Dice **tomato**. Roughly chop **cilantro**. Halve, peel, and finely dice **onion**. Quarter **lime**. Core, deseed, and dice **green pepper**. Drain **beans** over a small bowl, reserving **liquid**.



4 MASH BEANS

- Meanwhile, heat a **drizzle of oil** in a small pot over medium-high heat. Add **remaining beans**; cook, stirring, until slightly softened, 2-3 minutes.
- Add **3 TBSP remaining bean liquid** (1/3 cup for 4 servings). (You may have some bean liquid left over.) Simmer until warmed through, 1-2 minutes.
- Lower heat, then stir in **1 TBSP butter** and **salt** (we used 1/2 tsp). (For 4, use **2 TBSP butter** and **1 tsp salt**.)
- Turn off heat; mash with a potato masher or fork until mostly smooth. Season with **pepper**.



2 MAKE PICO & CREMA

- In a second small bowl, combine **tomato, cilantro, 2 TBSP onion** (4 TBSP for 4 servings), and a **squeeze of lime juice** to taste. Season with **salt** and **pepper**.
- In a third small bowl, combine **sour cream** with a squeeze of lime juice to taste. Season with **salt** and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



5 ASSEMBLE ENCHILADAS

- Spread **tortillas** with **mashed beans**. Place a **small amount of filling** on one half of each tortilla. Roll up tortillas, starting with filled sides, to create **enchiladas**. Place seam sides down in an 8-by-11-inch baking dish or large ovenproof pan. (For 4 servings, use a **9-by-13-inch dish** or **two smaller ones**.)



3 MAKE FILLING

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper**; cook, stirring, until slightly softened, 2-3 minutes.
- Add **remaining onion**; cook until just softened, 2-3 minutes.
- Add **Southwest Spice, half the beans, and 2 TBSP reserved bean liquid** (you'll use more of each in the next step). Cook, stirring, until fragrant and warmed through, 2-3 minutes more. Season with **salt** and **pepper**. Turn off heat.



6 FINISH & SERVE

- Pour **enchilada sauce** over **enchiladas** to thoroughly coat. (TIP: You might not need all the sauce.) Top with **Mexican cheese**.
- Bake on top rack until sauce is bubbly and cheese melts, 5-7 minutes.
- Top enchiladas with **lime crema** and **pico de gallo**. Serve directly from baking dish with any **remaining lime wedges** on the side.