

HALL OF FAME

SALSA VERDE ENCHILADAS

with Poblano Pepper, Black Beans & Monterey Jack



HELLO -

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!











Flour Tortillas (Contains: Wheat)





Green Salsa

Jack Cheese (Contains: Milk)

PREP: 10 MIN TOTAL: 35 MIN CALORIES: 800

Poblano Pepper

Chili Pepper Spice Blend

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(Contains: Milk)

START STRONG

Don't let its size fool you: our little chili pepper packs a punch! Use as much or as little as you like when garnishing in step 6. You're the chef, after all.

BUST OUT

- Strainer
- Baking dish
- 2 Small bowls
- Kosher salt
- Large pan
- Black pepper

1 | 2

2 | 4

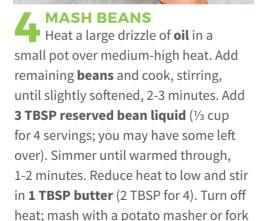
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- Small pot
- Potato masher
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP) (Contains: Milk)



Ingredient 2-person | 4-person

- Poblano Pepper
 - Poblano Pepper 🔷
- Roma Tomato
 1 | 2
- Scallions
- Black Beans 13.4 oz | 26.8 oz
- Chili Pepper
- Southwest Spice Blend 1TBSP | 2 TBSP
- Flour Tortillas 6 | 12
- Green Salsa 7.06 oz | 14.12 oz
- Monterey Jack Cheese 1/4 Cup | 1/2 Cup
- Sour Cream 2 TBSP | 4 TBSP



until mostly smooth. Season with plenty

of salt and pepper.

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Adjust rack to top position and preheat oven to 475 degrees. Wash and dry all produce. Core, deseed, and dice poblano. Finely dice tomato. Trim and thinly slice scallions, separating whites from greens. Drain beans over a small bowl, reserving liquid. Thinly slice chili.



2 COOK POBLANO
Heat a drizzle of oil in a large pan
over medium-high heat. Add poblano
and cook until just softened, 3-4 minutes.

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

sides down in an 8-by-11-inch baking

dish or ovenproof pan. (For 4 servings,

place in a 9-by-13-inch baking dish or two

smaller ones.) Spoon enough salsa over

to generously coat (you may have some

left over). Sprinkle with Monterey Jack.

Bake on top rack until salsa is bubbly

and cheese melts, 3-5 minutes.



MAKE FILLING
Meanwhile, reserve ½ tsp Southwest
Spice (1 tsp for 4 servings) in a second
small bowl. Once poblano is just softened,
add tomato, scallion whites, half the
beans (you'll use the rest later), 2 TBSP
reserved bean liquid, and remaining
Southwest Spice to pan. Cook, stirring,
until fragrant and warmed through, 2-3
minutes. Season with salt and pepper.



MAKE CREMA & SERVE
Meanwhile, add sour cream to
bowl with reserved Southwest Spice.
Stir in warm water 1 tsp at a time until
mixture reaches a drizzling consistency.
Season with salt and pepper. Top
baked enchiladas with crema, scallion
greens, and as much chili as you like.
Divide between plates and serve.

HOT STUFF!

These enchiladas would taste great drizzled with your favorite hot sauce.

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