



SALSA VERDE ENCHILADAS

with Poblano Pepper, Black Beans & Monterey Jack



HELLO SALSA VERDE

This tomatillo-based topping adds a bright, tangy twist to Mexican-style dishes.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 800**



Scallions



Roma Tomato



Black Beans



Flour Tortillas
(Contains: Wheat)



Monterey Jack
Cheese
(Contains: Milk)



Poblano Pepper



Chili Pepper



Southwest
Spice Blend



Green Salsa



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

INGREDIENTS

Ingredient 2-person | 4-person

- Poblano Pepper  1 | 2
- Roma Tomato 1 | 2
- Scallions 2 | 4
- Black Beans 13.4 oz | 26.8 oz
- Chili Pepper  1 | 2
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Flour Tortillas 6 | 12
- Green Salsa 7.06 oz | 14.12 oz
- Monterey Jack Cheese ¼ Cup | ½ Cup
- Sour Cream 2 TBSP | 4 TBSP



1 PREP

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**.



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 reserved bean liquid** (½ cup for 4 servings; you may have some left over). Simmer until warmed through, 1-2 minutes. Reduce heat to low and stir in **1 TBSP butter** (2 TBSP for 4). Turn off heat; mash with a potato masher or fork until mostly smooth. Season with plenty of **salt** and **pepper**.

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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.



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 sides, 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.



3 MAKE FILLING

Meanwhile, reserve ½ **tsp Southwest Spice** (1 tsp for 4 servings) in a second small bowl (you'll use it in step 6). Once **poblano** is just softened, add **tomato**, **scallion whites**, half the **beans**, **2 TBSP reserved bean liquid** (you'll use the remaining beans and more bean liquid in the next step), and remaining Southwest Spice to pan. Cook, stirring, until fragrant and warmed through, 2-3 minutes. Season with **salt** and **pepper**.



6 MAKE CREMA & SERVE

While enchiladas bake, 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!

If you like things spicy, these enchiladas would taste great drizzled with your favorite hot sauce.

