

INGREDIENTS

2 PERSON | 4 PERSON



Poblano Pepper 🖠



Scallions



1 | 2 Chili Pepper



Flour Tortillas Contains: Wheat



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk



Roma Tomato



13.4 oz | 26.8 oz Black Beans



1 TBSP | 2 TBSP Southwest Spice



7.06 oz | 14.12 oz Green Salsa



Sour Cream Contains: Milk

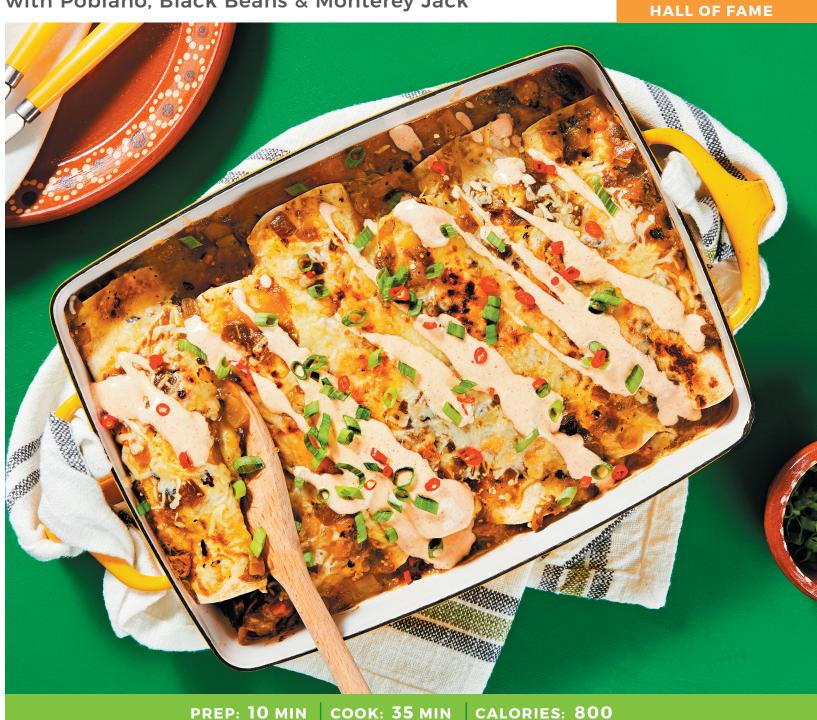
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HALL OF FAME

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

SALSA VERDE ENCHILADAS

with Poblano, Black Beans & Monterey Jack



COOK: 35 MIN CALORIES: 800



RED HOT CHILI PEPPER

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
- 2 Small bowls
- Large pan
- Small pot
- Potato masher
- · Baking dish
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)
- 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.
- 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.



- Meanwhile, reserve 1/2 tsp Southwest Spice (1 tsp for 4 servings) in a second small bowl for step 6.
- Once poblano is just softened, add tomato, scallion whites, half the beans, 2 TBSP reserved bean liquid (vou'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**.



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 (1/3 cup for 4 servings). (You may have some bean liquid 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.



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, to create enchiladas. 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.



- 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 enchiladas with crema, scallion greens, and as much chili as you like. Divide between plates and serve.