



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Poblano Pepper



1 | 2
Roma Tomato



2 | 2
Scallions



13.4 oz | 26.8 oz
Black Beans



1 | 2
Chili Pepper



1 TBSP | 2 TBSP
Southwest Spice Blend



6 | 12
Flour Tortillas
Contains: Wheat



7.06 oz | 14.12 oz
Green Salsa



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk

HELLO

SALSA VERDE

A tomatillo-based topping that adds bright, tangy twist to savory enchiladas

SALSA VERDE ENCHILADAS

with Poblano Pepper, Black Beans & Monterey Jack



PREP: 10 MIN | 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
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663
HelloFresh.com



1 PREP

- Adjust rack to top position and preheat oven to 475 degrees. **Wash and dry 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** (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) until melted.
- Turn off heat; mash with a potato masher or fork until mostly smooth. Season with **plenty of salt and pepper**.



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 enchiladas 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 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** (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.