



# SALSA VERDE ENCHILADAS

with Southwest Crema & Refried Black Beans

## INGREDIENTS

4 PERSON | 8 PERSON



3 | 6

Green Bell Peppers



2 | 4

Tomatoes



2 | 4

Scallions



2 | 4

Refried Black Beans



2 TBSP | 4 TBSP

Southwest Spice Blend



12 | 24

Flour Tortillas  
Contains: Soy, Wheat



14.12 oz | 28.24 oz  
Green Salsa



½ Cup | 1 Cup  
Mexican Cheese Blend  
Contains: Milk



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
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HELLO

BIG BATCH

This hearty crowd-pleaser feeds double the folks—perfect for a family dinner + leftovers!



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 640



## FLAVOR SAVOR

Refrigerate any leftover casserole in an airtight container; reheat in the microwave until warmed through, 2-3 minutes.

## BUST OUT

- Small bowl
- Baking dish
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

## MORE IS MORE

If you ordered 12 servings, simply triple the amounts in the 4-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

For HelloCustom nutritional information, please refer to HelloFresh.com.

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### 1 PREP

- Adjust rack to top position and preheat oven to 475 degrees. **Wash and dry produce.**
- Core, deseed, and thinly slice **bell peppers** into strips. Finely dice **tomatoes**. Trim and thinly slice **scallions**, separating whites from greens.



### 4 MAKE ENCHILADAS

- Spread **tortillas** with **refried black 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 a 9-by-13-inch baking dish (divide between two 9-by-13-inch baking dishes for 8 servings).
- Pour **salsa** over enchiladas to coat (if you like less saucy enchiladas, feel free to use less!). Sprinkle evenly with **Mexican cheese blend**.
- Bake on top rack until salsa is bubbly and cheese is melted and browned, 3-5 minutes.



### 2 START FILLING

- Reserve **1 tsp Southwest Spice Blend (2 tsp for 8 servings)** in a small bowl.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **bell peppers, scallion whites**, and remaining Southwest Spice Blend; cook, stirring occasionally, until veggies are slightly charred and softened, 3-4 minutes.



### 5 MAKE CREMA

- While enchiladas bake, add **sour cream** to bowl with **reserved Southwest Spice Blend**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



### 3 FINISH FILLING

- Add **tomatoes** and **1/4 cup water (1/2 cup for 8 servings)** to pan with **veggies**. Cook, stirring, until warmed through, 2-3 minutes. Season with **salt** and **pepper**.



### 6 SERVE

- Drizzle **enchiladas** with **crema** and sprinkle with **scallion greens**. Divide between plates and serve.