



SALSA VERDE ENCHILADAS

with Poblano Pepper, Black Beans, and Monterey Jack Cheese

HALL OF FAME

INGREDIENTS

2 SERVINGS | 4 SERVINGS



1 | 2
Roma Tomato



2 | 4
Scallions



1 | 2
Poblano Pepper
Spicy



1 | 2
Chili Pepper
Spicy



13.4 oz | 26.8 oz
Black Beans



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

HALL OF FAME

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



WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon:



PREP: 10 MIN

COOK: 35 MIN

CALORIES: 800



START STRONG

Our little chili pepper packs a punch! If you've got sensitive skin, be sure to wash your hands after handling.

BUST OUT

- Strainer
- 2 Small bowls
- Large pan
- Small pot
- Potato masher
- Baking dish
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

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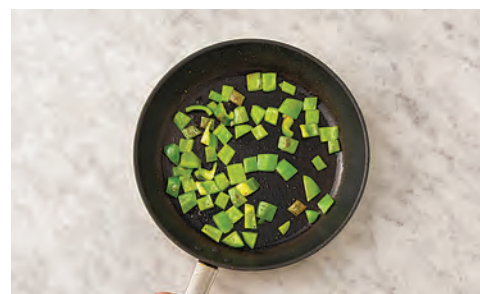
1. PREP

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



4. MASH BEANS

- Heat a large drizzle of **oil** in a small pot over medium-high heat. Add remaining **beans** and cook, stirring, until beginning to soften, 2-3 minutes.
- Add **3 TBSP reserved bean liquid** (you may have some left over). Simmer until warmed through, 1-2 minutes.
- Lower heat and stir in **1 TBSP butter** until melted.
- Turn off heat; mash with a potato masher or fork until mostly smooth. Season with plenty of **salt** and **pepper**.
- **4 servings: Use 1/3 cup reserved bean liquid and 2 TBSP butter.**



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 the filled side, and place seam sides down in an 8-by-11-inch baking dish or ovenproof pan.
- Spoon enough **salsa** over to generously coat (you may have some left over). Sprinkle with **cheese**.
- Bake until salsa is bubbly and cheese melts, 3-5 minutes.
- **4 servings: Assemble in a 9-by-13-inch baking dish (or two smaller ones).**



3. MAKE FILLING

- Reserve **1/2 tsp Southwest Spice** in a second small bowl.
- Once **poblano** has cooked for 3-4 minutes, add **tomato**, **scallion whites**, half the **beans**, **2 TBSP reserved bean liquid**, and remaining **Southwest Spice**. Cook, stirring, until fragrant and warmed through, 2-3 minutes. Season with **salt** and **pepper**.
- **4 servings: Reserve 1 tsp Southwest Spice.**



6. FINISH AND 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.