



SALSA VERDE ENCHILADAS

with Poblano Pepper, Black Beans, and Monterey Jack Cheese



HELLO GREEN SALSA

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

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 710



Scallions



Roma Tomato



Black Beans



Flour Tortillas
(Contains: Wheat)



Monterey Jack Cheese
(Contains: Milk)



Poblano Pepper



Sour Cream
(Contains: Milk)



Southwest Spice Blend



Green Salsa



Chili Pepper

START STRONG

We'll give the beans a creamy, spreadable consistency by mixing in some of their packing liquid, which can be quite salty. Make sure to give the mash a taste before seasoning it carefully.

BUST OUT

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

INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Poblano Pepper 1 | 2
- Roma Tomato 1 | 2
- Chili Pepper 1 | 2
- Black Beans 13.4 oz | 26.8 oz
- 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

WINE CLUB

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1 PREP

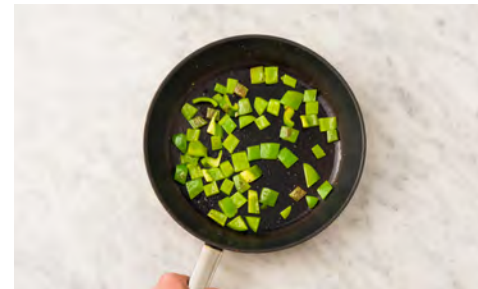
Adjust rack to upper position and preheat oven to 475 degrees. **Wash and dry all produce.** Trim, then thinly slice **scallions**, separating whites from greens. Core, deseed, and dice **poblano**. Finely dice **tomato**. Thinly slice **chili**, removing ribs and seeds first for less heat. Drain **beans** 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). Let simmer until warm, 1-2 minutes. Lower heat and stir in **1 TBSP butter**. Turn off heat, then 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, about 3 minutes. Meanwhile, in another small bowl, set aside **½ tsp Southwest Spice** (we'll use the rest in the next step).



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 (save the rest for another use). Sprinkle with **cheese**. Bake until salsa is bubbly and cheese melts, 3-5 minutes.



3 MAKE FILLING

Once **poblano** has cooked 3 minutes, add **tomato, scallion whites**, half the **beans**, **2 TBSP reserved bean liquid**, and remaining **Southwest Spice** to pan. Cook, stirring, until fragrant and warmed through, 2-3 minutes. Season with **salt and pepper**.



6 MAKE CREMA AND FINISH

Meanwhile, add **sour cream** to bowl with reserved **½ tsp Southwest Spice**. Stir in **1-2 tsp warm water**, or enough to create a drizzling consistency. Season with **salt and pepper**. Drizzle **baked enchiladas** with crema. Garnish with **scallion greens** and **chili** (to taste). Divide between plates and serve.

HOT STUFF!

What's better than a saucy stuffed enchilada? Nada!

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