

MARLEY SPOON



Vegetable Enchiladas

with Black Beans, Corn & Spinach



30-40min



2 Servings

Our vegetable enchiladas are true flavor powerhouses. They are filled with black beans and colorful vegetables—corn and spinach—then coated in a rich, velvety sauce made from our taco seasoning and tomato paste. Don't worry, while these enchiladas are certainly full of flavor, they're not super spicy. And, the recipe yields a dish full of cheesy enchiladas, so you can count on having leftovers for the next day.

What we send

- ¼ oz taco seasoning
- 6 oz tomato paste
- 1 pkt vegetable broth concentrate
- 3 oz baby spinach
- 2 scallions
- 15 oz black beans
- 2 oz pickled jalapeños
- 5 oz corn
- 2 (2 oz) shredded cheddar-jack blend ²
- 6 (6-inch) corn tortillas

What you need

- neutral oil
- all-purpose flour ¹
- kosher salt & ground pepper

Tools

- medium saucepan
- rimmed baking sheet
- medium baking dish (or ovenproof skillet)

Allergens

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 660kcal, Fat 27g, Carbs 78g, Protein 29g



1. Make sauce

Preheat oven to 425°F with a rack in the center. Heat **1 tablespoon oil** in a medium saucepan over medium. Add **taco seasoning, 2 tablespoons tomato paste, and 1 tablespoon flour**; cook, whisking, about 1 minute. Slowly whisk in **broth concentrate** and **1¼ cups water**; bring to a simmer. Cook until slightly thickened, about 10 minutes. Season with **½ teaspoon salt**



4. Warm tortillas

Brush **tortillas** on both sides with **oil**, then place on a rimmed baking sheet (it's okay if they overlap slightly). Bake tortillas on center oven rack until just warmed through and softened, about 2 minutes (watch closely). Wrap in foil or a clean kitchen towel to prevent from drying out; keep covered until ready to use.



2. Prep ingredients

Meanwhile, finely chop **spinach**. Trim **scallions**, then thinly slice, keeping dark greens separate.

Rinse and drain **black beans**.

Finely chop **1 tablespoon pickled jalapeños**, then thinly slice the rest.



5. Assemble enchiladas

Lightly **oil** the inside of a medium baking dish (or ovenproof skillet). Pour in **¼ cup sauce**, spreading to coat the bottom. Arrange **tortillas** on a work surface. Divide **filling** evenly among tortillas (about ⅓ cup each); roll up tightly and arrange in prepared baking dish, seam-side down. Top with **remaining sauce**.



3. Mix filling

In a large bowl, stir to combine **beans, sliced scallion whites and light greens, spinach, chopped jalapeños, half of the corn** (save rest for own use), and **⅔ of the cheese**. Season to taste with **salt** and **pepper** and set aside until step 5.



6. Finish & serve

Sprinkle **enchiladas** with **remaining cheese**. Bake on center oven rack until **cheese** is browned and bubbling, 18–22 minutes. Serve **vegetable enchiladas** with **sliced scallion dark greens** sprinkled over top, and with **remaining jalapeños** on the side. Enjoy!