
Sweet Potato Enchiladas

with Red Sauce



2 Servings

What we send

- 6 (6-inch) corn tortillas
- 1 sweet potato
- 2 (1 oz) sour cream ⁷
- 2 (2 oz) shredded cheddar-jack blend ⁷
- ¼ oz fresh cilantro
- 15 oz can black beans
- 1 red onion
- 2 (4 oz) red enchilada sauce
- ¼ oz chorizo chili spice blend

What you need

- olive oil
- kosher salt & ground pepper

Tools

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Cook Sweet Potato

Preheat oven to 450°F with a rack in the upper third. Peel potato, then cut into 1/4 inch cubes. In a bowl covered with a plate, microwave the potato cubes until very tender, about 10 minutes, stirring halfway.

4. Assemble Enchiladas

Place the tortillas on a plate and cover with a wet paper towel. Microwave 1-2 minutes or until tortillas are soft and pliable. On the reserved medium skillet spread a thin layer of sauce. Fill each tortilla with a heaping 1/4 cup of filling. Roll each tortilla into a tight log and place seam side down into the pan. Pour remaining sauce evenly over the enchiladas.

2. Prepare Filling

Finely chop red onion. In a medium skillet heat 2 tablespoons oil on medium heat. Cook all but 1/4 cup of onions, stirring occasionally, until softened and golden, 10-12 minutes. Reserve skillet. Rinse and drain black beans. To the bowl of sweet potatoes add one enchilada sauce packet, chorizo seasoning, cooked onions, and half of the black beans. Season to taste with salt and pepper.

5. Bake Enchiladas

Sprinkle cheese onto the enchiladas. Bake on upper rack of the oven until the cheese is golden and the sauce is reduced, 10-15 minutes. Allow to cool for 5 minutes. Coarsely chop cilantro leaves and stems. Top the enchiladas with sour cream, remaining chopped onion, and cilantro. Enjoy!

3. Make Sauce

In a medium bowl combine the remaining enchilada sauce packet with 3/4 cup water.

6.