



Martha's Best Bean & Cheese Enchiladas

with Mild Red Chili Sauce



40-50min



2 Servings

Enchiladas are like a great big food hug—so warm and comforting. We sauté poblano peppers and pinto beans with garlic and onions, roll everything up in corn tortillas, then top them all off with a quick, homemade red chili sauce and cheddar-jack cheese. Fresh cilantro leaves add fresh pops of color and flavor to each bubbly bite.

What we send

- 1 red onion
- 1 poblano pepper
- garlic
- ¼ oz fresh cilantro
- ¼ oz taco seasoning
- 1 pkt vegetable broth concentrate
- 6 (6-inch) corn tortillas
- 15 oz can pinto beans
- 2 (2 oz) shredded cheddar-jack blend ¹

What you need

- olive oil
- all-purpose flour (or gluten-free alternative)
- kosher salt & ground pepper

Tools

- small saucepan
- medium skillet
- medium (1½ quart) baking dish

Allergens

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

Nutrition per serving

Calories 780kcal, Fat 39g, Carbs 83g, Protein 28g



1. Prep ingredients

Finely chop **onion**. Halve **poblano pepper**, discard stem and seeds, then cut into ½-inch pieces. Finely chop **2 teaspoons garlic**. Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole.



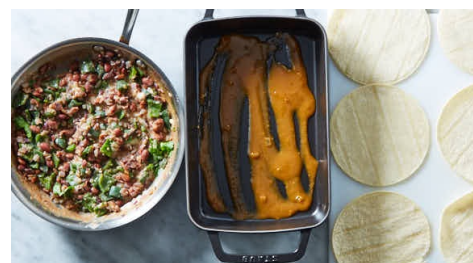
4. Sauté onions & poblanos

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **poblano peppers, cilantro stems**, and **remaining onions**; cook, stirring, until crisp-tender, about 5 minutes. Season with **salt**. Stir in **chopped garlic** and cook until fragrant, about 1 minute.



2. Sauté aromatics

Preheat broiler with racks in the top and center positions. Heat **1½ tablespoons oil** in a small saucepan over medium-high. Add **2 tablespoons of the chopped onions** and cook, stirring, until softened, about 2 minutes. Add **taco seasoning** and **2 tablespoons flour**; cook, stirring, until toasted and fragrant, about 1 minute.



5. Add beans & cheese

Add **beans and their liquid** to skillet and simmer over medium-high heat, coarsely smashing beans with the back of a spoon, until thickened, 5-7 minutes. Stir in **half each of the cheddar cheese and cilantro leaves**. Season to taste with **salt** and **pepper**. Spread **⅓ cup sauce** in the bottom of a medium baking dish. Remove **tortillas** from foil and spread out on a work surface.



3. Cook sauce

Slowly whisk in **vegetable broth concentrate** and **1¼ cups water**; bring to a boil. Cook until reduced to about 1¼ cups and coats the back of a spoon, 2-3 minutes; season with **salt** and **pepper**. Cover to keep warm. Stack **tortillas**, wrap in foil, and broil on center oven rack to warm through, turning packet once, about 5 minutes. Remove from oven; keep tortillas wrapped until step 5.



6. Broil enchiladas & serve

Divide **filling** among **tortillas**. Roll up and place in baking dish, seam sides down. Pour **remaining sauce** over **enchiladas**, then sprinkle with **remaining cheese**. Broil on top oven rack until cheese is melted and bubbly, 3-5 minutes (watch closely as broilers vary). Garnish with **remaining cilantro leaves**. Enjoy!