



Vegetable Enchiladas

with Black Beans, Corn & Spinach



30-40min



2 Servings

How much flavor can you pack into a tortilla? We decided to find out with these enchiladas. We filled them with cheddar, colorful vegetables (corn and spinach) and hearty black beans, all coated in a rich, velvety chili sauce. While the sauce is certainly fragrant with spices, it's not super spicy. This makes plenty of cheesy enchiladas, so you can count on having leftovers for the next day.

What we send

- taco seasoning (use 1 Tbsp)
- tomato paste (use 2 Tbsp)
- 1 pkt vegetable broth concentrate
- 1 oz scallions
- 1 can black beans
- 3 oz baby spinach
- 2 oz pickled jalapeños ¹²
- 2½ oz corn
- ½ lb shredded cheddar ⁷
- 8 (6-inch) corn tortillas

What you need

- neutral oil, such as canola
- all-purpose ¹
- kosher salt & pepper

Tools

- medium saucepan
- fine-mesh sieve
- rimmed baking sheet

Allergens

Wheat (1), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1130kcal, Fat 54g, Carbs 109g, Proteins 49g



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 **1 tablespoon taco seasoning, 2 tablespoons tomato paste, and 1 tablespoon flour**; cook, whisking, 1 minute. Slowly whisk in **1¼ cups water and broth concentrate**; bring to a simmer. Cook, stirring occasionally, until slightly thickened, 9-10 minutes. Season with **salt**.



4. Heat tortillas

Brush **tortillas** on both sides with **oil**, place on a rimmed baking sheet (it's OK if they overlap). Bake on center oven rack until just warmed and softened, about 2 minutes (watch closely, as ovens vary). Wrap in foil or a clean kitchen towel to prevent from drying out.



2. Prep ingredients

Trim **scallions** then thinly slice, keeping dark greens separate. Rinse and drain **black beans**. Finely chop **spinach**. Finely chop **1 tablespoon pickled jalapeños**.



5. Assemble enchiladas

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



3. Assemble filling

In a large bowl, stir to combine **beans, corn, scallion whites and light greens, spinach, chopped jalapeños, and 1 cup of the cheese**. Season with **¾ teaspoon salt** and **a few grinds pepper**.



6. Bake enchiladas & serve

Sprinkle **enchiladas** with **remaining cheese** and bake on center oven rack until browned and bubbling, 18-22 minutes. Sprinkle **scallion dark greens** on top and serve with **remaining jalapeños** on the side. Enjoy!