

# MARLEY SPOON



## Skillet Bean & Spinach Enchiladas

with Cheddar & Cilantro

 30min  2 Servings

One-pan dinners are always a winner, and these vegetarian enchiladas are no exception. White corn tortillas are stuffed with mashed white beans, baby spinach, garlic, and fresh cilantro, doused in homemade red enchilada sauce, and topped with cheddar cheese before being baked to golden, bubbly perfection. A drizzle of sour cream and a dollop of guacamole completes the bite.

## What we send

- 6 (6-inch) corn tortillas
- 8 oz can tomato sauce
- chorizo chili spice blend (use 1 Tbsp)
- garlic (use 1 large clove)
- 1 can white beans
- ¼ oz fresh cilantro
- 3 oz baby spinach
- 1 pkt sour cream <sup>7</sup>
- 2 (¾ oz) pieces sharp cheddar <sup>7</sup>
- 2 oz pkt guacamole

## What you need

- apple cider vinegar (or white wine vinegar)
- olive oil
- kosher salt & pepper

## Tools

- medium ovenproof skillet
- fine-mesh sieve

## Allergens

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

## Nutrition per serving

Calories 680kcal, Fat 31g, Carbs 77g, Protein 24g



### 1. Toast tortillas

Preheat oven to 450°F with a rack in the upper third. Toast **tortillas** directly over a gas flame (or under a broiler on a sheet of foil), turning frequently, until pliable, 20-30 seconds per side. Wrap in foil to keep warm.



### 4. Build enchiladas

Spoon **¼ cup of the sauce** onto the bottom of a medium ovenproof skillet. Place **1 tortilla** on a work surface. Lightly rub with **oil**, then spoon **½ cup of the filling** onto the tortilla. Roll up and place seam side down in the skillet. Repeat with remaining tortillas and filling.



### 2. Prep enchilada sauce

In a medium bowl, stir to combine **tomato sauce**, **1 tablespoon of the chorizo chili spice blend**, **⅔ cup water**, **1 teaspoon vinegar**, and **1 tablespoon oil**; season to taste with **salt** and **pepper**.



### 5. Bake enchiladas

Spoon **remaining sauce** over **enchiladas**. Bake on upper oven rack until enchiladas are bubbling, about 15 minutes. Meanwhile, in a small bowl, thin **sour cream** by adding **1 teaspoon water** as needed. Season with **salt** and **pepper**.



### 3. Make filling

Peel and finely chop **1 teaspoon garlic**. Drain **beans**, then rinse well. Coarsely chop **cilantro leaves and stems** together. Coarsely chop **spinach**. In a medium bowl, mash beans, garlic, cilantro, and **1 tablespoon oil** until combined. Season with **salt** and **pepper**. Fold in **chopped spinach**.



### 6. Finish & serve

Finely chop **all of the cheddar**, then sprinkle over **enchiladas**. Return to upper oven rack, and bake until cheese is melted and browned in spots, about 5 minutes. Drizzle **enchiladas** with **sour cream** and **guacamole** and serve. Enjoy!