



## 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. They're filled 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 <sup>12</sup>
- 8 oz cheddar cheese <sup>7</sup>
- 2½ oz corn
- 12 (6-inch) corn tortillas (use 8)

## What you need

- neutral oil
- all-purpose flour <sup>1</sup>
- kosher salt & pepper

## Tools

- medium saucepan
- rimmed baking sheet
- medium baking dish (1½ - 2 qts)

## 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, about 1 minute. Slowly whisk in **broth concentrate** and **1¼ cups water**; bring to a simmer. Cook, stirring, until slightly thickened, 9-10 minutes. Season to taste with **salt**.



### 4. Heat tortillas

Brush **8 of the tortillas** (save rest for own use) 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. (Alternatively, stack in a kitchen towel and microwave for 30 seconds.)



### 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**. Coarsely grate **cheese** on the large holes of a box grater, if necessary.



### 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. Make filling




In a large bowl, stir to combine **beans, corn, scallion whites and light greens, spinach, chopped jalapeños** (or omit for less heat, depending on heat preference), and **1 cup of the cheese**. Season with **salt and 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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