



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
- 1 oz scallions
- 1 can black beans
- 3 oz baby spinach
- 2 oz pickled jalapeños ¹²
- 1 block cheddar cheese ⁷
- 5 oz corn (use half)
- 12 (6-inch) corn tortillas (use 8)

What you need

- neutral oil
- all-purpose flour ¹
- kosher salt & pepper

Tools

- medium saucepan
- box grater
- rimmed baking sheet
- medium (1½ - 2 qts) baking dish (or ovenproof skillet)

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 1120kcal, Fat 47g, Carbs 126g, 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. Warm 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 **pickled jalapeños**. Coarsely grate **cheese** on the large holes of a box grater.



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), then roll up tightly and arrange in baking dish, seam side down. Top with **remaining sauce**.



3. Mix filling

In a large bowl, stir to combine **beans, scallion whites and light greens, spinach, some of the chopped jalapeños** (depending on heat preference), **half of the corn**, and **1 cup of the cheddar**. 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. Serve **remaining scallions** sprinkled over top, with **any remaining jalapeños** on the side. Enjoy!