



Salsa Verde Veggie Enchiladas

with Cannellini Beans & Spinach



30-40min



2 Servings

Our green enchilada sauce uses just three ingredients: chopped fresh tomatillos, vegetable broth, and corn tortillas. The tomatillos are cooked until soft, then briskly simmered with vegetable stock. A finely chopped corn tortilla soaked in a little boiling water thickens the sauce. We spoon this no-fuss sauce over tortillas stuffed with sharp cheddar, cannellini beans, spinach, and jalapeño.

What we send

- ½ lb tomatillos
- 12 (6-inch) corn tortillas (use 7)
- 1 pkt vegetable broth concentrate
- 1 can cannellini beans
- 1 lime
- 3 pieces cheddar ⁷
- 4 oz red radishes
- 1 oz scallions
- 1 fresh jalapeño
- 3 oz baby spinach

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- small saucepan
- medium (1½-2 qts) baking dish

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

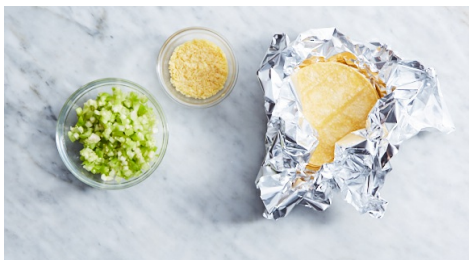
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 590kcal, Fat 22g, Carbs 75g, Proteins 25g



1. Prep enchilada sauce

Preheat oven to 425°F with a rack in the center. Remove any husks from **tomatillos**, then rinse and coarsely chop. Finely chop **1 tortilla** and place in a heatproof bowl. Add **3 tablespoons boiling water** to chopped tortillas and stir to combine; cover and let stand until absorbed, about 5 minutes. Wrap 6 tortillas (save rest for own use) in foil and set aside until step 4.



4. Make filling

Heat wrapped **tortillas** on center oven rack until warm and pliable, about 5 minutes. In a large bowl, lightly mash **beans** with a spoon. Stir in **spinach** and **half each of the cheese and scallions**. Add **half or all of the jalapeño** (depending on heat preference), stirring and mashing beans. Season to taste with **salt** and **a few grinds of pepper**.



2. Make enchilada sauce

Heat **1 tablespoon oil** in a small saucepan over medium. Add **tomatillos** and cook until beginning to break down, about 5 minutes. Add **vegetable broth concentrate** and **1 cup water**; bring to a boil. Cook until slightly reduced, 5-7 minutes. Stir in **chopped tortillas** and simmer, mashing, until thickened, about 4 minutes. Season to taste with **salt**.



5. Bake enchiladas

Lightly **oil** a medium baking dish. Spread **½ cup of the enchilada sauce** onto the bottom. Spoon about **½ cup of filling** into each **tortilla**. Roll up and place in baking dish, seam side down. Pour **remaining sauce** over enchiladas, then sprinkle with **remaining cheese**. Bake on center oven rack until bubbling, 18-20 minutes.



3. Prep ingredients

Meanwhile, rinse and drain **beans**. Squeeze juice from **half of the lime** into a medium bowl; cut remaining lime into wedges. Coarsely grate or finely chop **all of the cheese**. Wash and thinly slice **radishes**. Trim **scallions**, then thinly slice. Halve **jalapeño**, remove stem and seeds, then finely chop. Finely chop **baby spinach**.



6. Make salad & serve

To bowl with **lime juice**, add **radishes**, **remaining scallions**, and **1 teaspoon oil**, tossing to combine. Season to taste with **salt** and **pepper**. Serve **enchiladas** with **salad** and **lime wedges** on the side for squeezing over. Enjoy!