



## Take-Out Style: Bean & Cheese Enchiladas

with Mild Red Chili Sauce



30-40min



2 Servings

Enchiladas are like a great big food hug—so warm and comforting. We sauté poblano peppers and pinto beans with garlic and onions, roll everything up in flour tortillas, then top them all off with a quick, homemade red chili sauce and sharp cheddar cheese. Fresh cilantro leaves add fresh pops of color and flavor to each bubbly bite.



## What we send

- 1 medium onion
- 1 poblano pepper
- garlic
- ¼ oz fresh cilantro
- ¼ oz taco seasoning
- 1 pkt vegetable broth concentrate
- 6 (6-inch) corn tortillas
- 1 can pinto beans
- 4 oz cheddar-jack blend <sup>7</sup>

## What you need

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

## Tools

- small saucepan
- medium skillet
- medium (1½ qt) 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

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

### Nutrition per serving

Calories 640kcal, Fat 28g, Carbs 79g, Proteins 21g



## 1. Prep ingredients

Finely chop **onion**. Halve **poblano**, remove stem and seeds, then cut into ½-inch pieces. Finely chop **2 teaspoons garlic**. Pick **cilantro leaves** from **stems**, then finely chop **stems**, keeping leaves whole. Coarsely grate or chop **cheese**, if necessary.



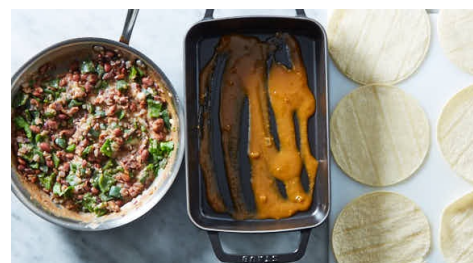
## 4. Sauté onions & poblanos

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **poblanos**, **cilantro stems**, **remaining onions**, and season with **salt**; cook, stirring, until crisp-tender, about 5 minutes. Add **chopped garlic** and cook, stirring, until fragrant, about 1 minute.



## 2. Sauté aromatics

Preheat broiler with racks in the top and center positions. Heat **1½ tablespoons oil** in a small saucepan over medium-high. Add **2 tablespoons of the chopped onions** and cook, stirring, until softened, about 2 minutes. Add **taco seasoning** and **2 tablespoons flour**, and cook, stirring, until toasted and fragrant, about 1 minute.



## 5. Add beans & cheese

Add **beans and their liquid** to skillet and simmer over medium-high heat, coarsely smashing beans with the back of a spoon, until thickened, 5-7 minutes. Stir in **half each of the cheese and cilantro leaves**. Season to taste with **salt and pepper**. Spread **½ cup sauce** in the bottom of a medium baking dish. Remove **tortillas** from foil and spread out on a work surface.



## 3. Cook sauce

Slowly whisk in **broth concentrate** and **1¼ cups water**; bring to a boil. Cook until reduced to about 1¼ cups (coats back of spoon), 2-3 minutes; season to taste with **salt** and **pepper**. Cover to keep warm. Stack **tortillas**, wrap in foil, and broil on center oven rack to warm through, turning packet once, about 5 minutes. Remove from oven and keep tortillas wrapped until step 5.



## 6. Broil enchiladas & serve

Divide **filling** among **tortillas**. Roll up and place in baking dish, seam sides down. Pour **remaining sauce** over **enchiladas**, then sprinkle with **remaining cheese**. Broil on top oven rack until **cheese** is melted and bubbly, 3-5 minutes (watch closely as broilers vary). Garnish with **remaining cilantro leaves**. Enjoy!

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

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com)    **#marthaandmarleyspoon**