



## Vegetable Enchiladas

with Black Beans, Corn & Spinach



30-40min



2 Servings

Our vegetable enchiladas are true flavor powerhouses. They are filled with black beans and colorful vegetables—corn and spinach—then coated in a rich, velvety chili sauce. Don't worry, while the sauce is certainly fragrant with spices, it's not super spicy. And, the recipe yields a dish full of cheesy enchiladas, so you can count on having leftovers for the next day.

## What we send

- ¼ oz taco seasoning
- 6 oz tomato paste (use 2 Tbsp)
- 1 pkt veg broth concentrate
- 3 oz baby spinach
- scallions
- 15 oz black beans
- 2 oz pickled jalapeños <sup>12</sup>
- 5 oz corn (use half)
- 4 oz shredded cheddar blend <sup>7</sup>
- 12 (6-inch) corn tortillas (use 8)

## What you need

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

## Tools

- medium saucepan
- rimmed baking sheet
- medium (1½ qt) baking dish

## 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 750kcal, Fat 27g, Carbs 98g, Proteins 31g



### 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 **all of the 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 until slightly thickened, about 10 minutes. Season with **½ teaspoon salt**



### 4. Warm tortillas

Brush **8 tortillas** (save rest for own use) on both sides with **oil**, then place on a rimmed baking sheet (it's okay if they overlap slightly). Bake tortillas on center oven rack until just warmed and softened, about 2 minutes (watch closely). Wrap in foil or a clean kitchen towel to prevent from drying out, keep covered until ready to use.



### 2. Prep ingredients

Meanwhile, finely chop **spinach**. Trim **scallions** then thinly slice about ¼ cup, keeping dark greens separate. Rinse and drain **black beans**. Finely chop **1 tablespoon pickled jalapeños**.



### 5. Assemble enchiladas

Lightly **oil** the inside of a medium baking dish (or ovenproof skillet). Pour in **¼ cup sauce**, spreading to coat the bottom. Arrange **tortillas** on a work surface. Divide **filling** evenly among tortillas (about ⅓ cup each); roll up tightly and arrange in prepared baking dish, seam side down. Top with **remaining sauce**.



### 3. Mix filling

In a large bowl, combine **beans, sliced scallion whites and light greens, spinach, chopped jalapeños, half of the corn** (save rest for own use), and **⅔ of the cheese**; stir to combine. Season to taste with **salt** and **pepper**.



### 6. Bake enchiladas & serve

Sprinkle **enchiladas** with **remaining cheese**. Bake on center oven rack until **cheese** is browned and bubbling, 18–22 minutes. Serve **vegetable enchiladas** with **sliced scallion dark greens** sprinkled over top, and with **remaining jalapeños** on the side. Enjoy!

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

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