



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

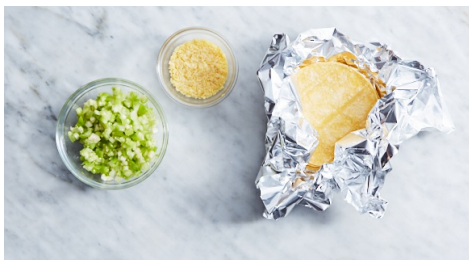
- small saucepan
- medium (1½-2 qts) baking dish

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!