



## Chorizo & Pumpkin Enchiladas

with Black Beans



30-40min



2 Servings

Enchiladas this good feel like a special occasion, yet they're easy enough to make on your busiest weeknights. Chorizo sausage, black beans, red enchilada sauce, and pumpkin purée combine to make an unforgettably savory, hearty filling. Melted cheese over top and a sprinkle of cilantro is all you need to complete this home run of a meal.



## What we send

- ¼ oz fresh cilantro
- 15 oz can black beans
- ½ lb pkg chorizo sausage
- 4 oz red enchilada sauce
- 15 oz can pumpkin purée
- ¼ oz chorizo chili spice blend
- 6 (6-inch) flour tortillas <sup>1,6</sup>
- 2 oz shredded cheddar-jack blend <sup>7</sup>

## What you need

- garlic
- neutral oil
- kosher salt & ground pepper

## Tools

- medium ovenproof skillet (preferably cast-iron)
- aluminium foil

## Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 810kcal, Fat 31g, Carbs 90g, Protein 48g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the center.

Finely chop **2 teaspoons garlic**. Pick **cilantro leaves** from **stems**; finely chop stems and set aside leaves for serving.

Drain **beans** and rinse under cold water.



### 4. Finish filling

To skillet with **chorizo**, add **chopped garlic, chorizo chili spice**, and **cilantro stems**; cook until fragrant, about 30 seconds. Add **black beans** and **¼ cup pumpkin**. Cook, stirring to combine, until beans are warmed through. Off heat, season to taste with **salt** and **pepper**.



### 2. Brown chorizo

Heat **1 tablespoon oil** in a medium ovenproof skillet (preferably cast-iron) over medium-high. Add **chorizo** and cook, breaking up into large pieces, until browned and cooked through, 5-7 minutes.



### 5. Assemble & bake

Lay out **tortillas** on a work surface; evenly divide **chorizo filling**.

Evenly spread **⅓ of the sauce** onto bottom of skillet. Roll tortillas over filling and place seam-side down in skillet. Pour remaining sauce over top.

Cover with aluminum foil and bake on center oven rack until filling is bubbling, about 15 minutes.



### 3. Make sauce

Meanwhile, in a large bowl or liquid measuring cup, combine **enchilada sauce**, **½ cup pumpkin**, **¾ cup water**, and **1 teaspoon salt**. Stir to combine.



### 6. Broil cheese & serve

Remove foil and switch oven to broil. Sprinkle **cheese** over top. Broil until cheese is melted, about 2 minutes (watch closely as broilers vary). Let rest for 5 minutes.

Serve **chorizo and pumpkin enchiladas** garnished with **cilantro leaves**. Enjoy!