

MARLEY SPOON



Corn & Poblano Enchiladas Verde

with Fresh Cilantro & Pickled Onions



30-40min



2 Servings

Our vegetable enchiladas pack a ton of flavor thanks to sweet corn, mild poblano chiles, and protein-rich pinto beans. We roll this hearty filling in flour tortillas and coat them in pre-made green enchilada sauce for a quick dinner fix. The result is a cheesy, one-skillet supper that's sure to please meat-eaters and vegetarians alike.

What we send

- 1 medium red onion
- 1 poblano pepper
- 1 can pinto beans
- ¼ oz fresh cilantro
- 5 oz corn
- ¼ oz taco seasoning
- 2 (4 oz) mild green enchilada sauce ^{1,2}
- 2 oz shredded cheddar-jack blend ³
- 6 (6-inch) flour tortillas ^{1,2}

What you need

- apple cider vinegar (or red wine vinegar)
- sugar
- kosher salt & ground pepper
- neutral oil

Tools

- fine-mesh sieve
- medium (10") ovenproof skillet
- microwave

Cooking tip

No microwave? Heat a small skillet over medium-high and cook tortillas, 1 at a time, until warmed, 30 seconds per side, stacking and wrapping in foil or a kitchen towel to keep warm.

Allergens

Soy (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 24g, Carbs 91g, Protein 24g



1. Pickle onions

Preheat oven to 425°F with a rack in the upper third. Finely chop **onion**. In a small bowl, combine **¼ cup of the onions, 1 tablespoon vinegar, 1 teaspoon sugar, and ¼ teaspoon salt**. Set pickled onions aside, stirring occasionally, until step 6.



4. Finish filling

To the bowl with **peppers and corn**, add **3 tablespoons of the enchilada sauce and half each of the cheddar-jack blend and cilantro**; stir to combine. Wrap **tortillas** in a damp paper towel; microwave on high until warm, about 1 minute.



2. Prep ingredients

Halve **poblano pepper**, discard stem and seeds, then thinly slice. Drain **beans**, then rinse well. Finely chop **cilantro leaves and stems**.



5. Assemble enchiladas

Lightly drizzle reserved skillet with **oil**. Arrange **tortillas** on a work surface. Divide filling evenly among tortillas (about ½ cup each). Roll up tightly and arrange, seam side down, in the skillet. Top with **remaining enchilada sauce**. Sprinkle **remaining cheese** on top. Bake on center oven rack until browned and bubbling, 15-18 minutes (watch closely). Let stand for 5 minutes.



3. Cook filling

Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add **peppers** and **remaining onions**; season with **salt** and **pepper**. Cook, stirring, until softened and browned in spots, 5-6 minutes. Stir in **beans, corn, and all of the taco seasoning**. Cook until beans and corn are warm, about 1 minute. Transfer filling to bowl. Reserve skillet for step 5.



6. Finish & serve

Garnish **enchiladas** with **remaining cilantro** and **some of the pickled onions**. Pass **remaining pickled onions** at the table. Enjoy!