



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
- ½ oz fresh cilantro
- 5 oz corn
- ¼ oz taco seasoning
- 8 oz mild green enchilada sauce ^{1,6}
- 4 oz shredded cheddar-jack blend ⁷
- 6 (6-inch) flour tortillas ¹

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

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

Nutrition per serving

Calories 760kcal, Fat 33g, Carbs 93g, Proteins 31g



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.



2. Prep ingredients

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



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.



4. Finish filling

To the bowl with **peppers and corn**, add **3 tablespoons of the enchilada sauce** and **half each of the cheese and cilantro**, stirring to combine. Wrap **tortillas** in damp paper towel; microwave on high until warm, about 1 minute. (Alternatively, heat a small skillet over medium-high and cook tortillas, 1 at a time, until warmed and lightly golden, about 30 seconds per side.)



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.



6. Finish & serve

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