



Spinach & Artichoke Enchiladas

with Creamy Salsa Verde



40-50min



2 Servings

The ultimate Mexican comfort dish meets the classic vegetarian party dip. These enchiladas forgo the meat in favor of the beloved combination of spinach and artichokes. There's plenty of cheesy goodness to satisfy non-vegetarians too. Baked with a pre-made green chile sauce, these are simple to prepare and sure to wow.

What we send

- 14 oz can artichokes
- garlic
- 1 medium yellow onion
- ¼ oz fresh cilantro
- 6 (6-inch) flour tortillas ^{3,2}
- 3 oz baby spinach
- 2 (1 oz) cream cheese ¹
- 4 oz pkt green enchilada sauce ^{3,2}
- 2 oz shredded cheddar-jack blend ¹

What you need

- neutral oil
- butter ¹
- kosher salt & ground pepper
- all-purpose flour ²

Tools

- medium nonstick skillet
- microwave
- medium (1½ qt) baking dish

Cooking tip

Lightly pan frying the tortillas makes them more pliable and helps them stay intact without losing their crunch during the baking process!

Allergens

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

Nutrition per serving

Calories 640kcal, Fat 37g, Carbs 60g, Protein 19g



1. Prep ingredients

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

Drain **artichoke hearts**, then coarsely chop. Finely chop **2 teaspoons garlic**. Halve and thinly slice **all of the onion**; finely chop **2 tablespoons of the sliced onions** (reserve chopped onions for step 6). Pick **cilantro leaves** from **stems**; thinly slice stems, keeping leaves whole.



4. Finish enchilada filling

Season **enchilada filling** to taste with **salt** and **pepper**. Gently stir **spinach** into cooled filling. (Spinach will wilt while it bakes!)

In a medium microwave-safe bowl, microwave **all of the cream cheese** until softened, about 30 seconds. Whisk in **enchilada sauce**, **½ cup water**, **1 tablespoon flour**, and **¼ teaspoon salt**; set **sauce** aside until step 5.



2. Pan-fry tortillas

Brush both sides of each **tortilla** with **oil**. Heat a medium nonstick skillet over medium-high. Cook tortillas until browned in spots and just starting to puff, about 30 seconds per side. Stack tortillas and wrap in foil or a clean kitchen towel until step 5.



5. Assemble enchiladas

Lightly **oil** a medium baking dish. Spoon **about ½ cup of enchilada filling** onto each **tortilla**. Roll up and place in prepared baking dish, seam side down. Pour **sauce** over top of enchiladas, then sprinkle with **shredded cheddar-jack cheese**.



3. Make enchilada filling

Heat **1 tablespoon oil** in same skillet over medium-high. Add **sliced onions** and cook, stirring occasionally, until onions are softened and browned in spots, 3–4 minutes. Add **garlic**, **cilantro stems**, **artichokes**, and **1 tablespoon butter**. Cook, stirring, until garlic is fragrant, about 1 minute. Remove from heat and set aside to cool slightly.



6. Bake & serve

Bake **enchiladas** on center oven rack until golden brown and bubbling, 18–20 minutes. Remove **enchiladas** from oven and serve with **a sprinkle of whole cilantro leaves** and **reserved chopped onions**. Enjoy!