



Bean & Cheese Enchiladas

with Quick Red Chili Sauce



30-40min



2 Servings

Enchiladas are basically a food hug, oh so warm and comforting. We sauté poblano peppers and pinto beans with garlic and onions, roll it up in flour tortillas, then top it off with a homemade quick red chili sauce and melted, bubbly sharp cheddar cheese. Fresh cilantro leaves add a fresh pop of color and flavor. Cook, relax, and enjoy!

What we send

- red onion
- poblano pepper
- garlic
- fresh cilantro
- taco seasoning
- vegetable broth concentrate
- canned pinto beans

What you need

- all-purpose flour ¹
- kosher salt & ground pepper
- olive oil

Tools

- box grater
- medium skillet
- small saucepan

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). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700kcal, Fat 31g, Carbs 86g, Proteins 21g



1. Prep ingredients

Peel and finely chop **onion**. Halve **poblano**, remove stem, core and seeds, then cut into ½-inch pieces. Peel and finely chop **2 large garlic cloves**. Pick **cilantro leaves** from **stems**; finely chop stems and keep leaves whole. Grate **cheese** on the large holes of a box grater, or coarsely chop.



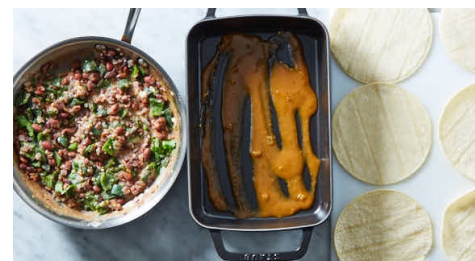
4. Sauté onions & poblanos

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **poblanos**, **remaining onions**, **cilantro stems**, and **¼ teaspoon salt**; cook until crisp-tender, about 5 minutes. Add **garlic** and cook until fragrant, about 1 minute.



2. Sauté aromatics

Preheat broiler with oven racks in the top and center positions. Heat **1½ tablespoons oil** in a small saucepan over medium-high. Add **2 tablespoons of the chopped onion** and cook until softened, about 2 minutes. Add **taco seasoning** and **2 tablespoons flour** and cook, stirring until toasted and fragrant, about 1 minute.



5. Add beans & cheese

Add **beans and their liquid**, and simmer rapidly over medium-high, coarsely smashing the beans with a spoon, until thickened, 5–7 minutes. Stir in **half each of the cheese and cilantro**; season to taste with **salt and pepper**. Spread **½ cup sauce** in the bottom of a medium baking dish. Remove **tortillas** from foil and spread out on a work surface.



3. Cook sauce




Slowly whisk in **1¼ cups water** and **broth concentrate**; bring to a boil. Cook until reduced to 1¼ cups, about 2 minutes; season with **salt and pepper**. Cover to keep warm. Stack **tortillas**, wrap in foil, and place on the center oven rack to warm through, turning packet once, about 5 minutes. Remove from oven and keep tortillas wrapped until step 5.



6. Build & broil enchiladas

Divide and spread **filling** between the **tortillas**. Roll up and place in baking dish, seam sides-down. Pour **remaining sauce** over **enchiladas** and sprinkle with **remaining cheese**. Broil on top oven rack until **cheese** is melted and browned, 3–5 minutes (watch closely). Garnish with **remaining cilantro leaves**. 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**