



Salsa Verde Veggie Enchiladas

with Cannellini Beans and Spinach



30-40min



2 Servings

Our green enchilada sauce uses just three ingredients: chopped fresh tomatillos, vegetable broth, and corn tortillas. The tomatillos are cooked until soft, then briskly simmered with vegetable stock. A finely chopped corn tortilla soaked in a little boiling water thickens the sauce. We spoon this no-fuss sauce over tortillas stuffed with sharp cheddar, cannellini beans, spinach, jalapeno, and c...

What we send

- packet vegetable broth concentrate
- radishes
- tomatillos
- lime
- yellow corn tortillas
- scallions
- can cannellini beans
- jalapeño
- baby spinach

What you need

- coarse salt
- freshly ground pepper

Tools

- box grater
- 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.

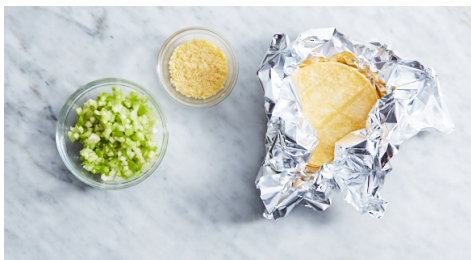
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880.0kcal, Fat 40.7g, Proteins 33.3g, Carbs 86.1g



1. Prep enchilada sauce

Preheat oven to 425°F. Remove any papery husks from **tomatillos**, then wash and chop. Finely chop **1 tortilla** and place in a heatproof bowl. Add **3 tablespoons boiling water** to chopped tortilla and stir. Cover and let stand until absorbed, about 5 minutes. Wrap remaining tortillas in foil.



4. Make filling

Heat wrapped **tortillas** in oven until warm and pliable, about 5 minutes. In a large bowl, lightly mash **beans** with a spoon. Stir in **spinach** and **half each cheese and scallions**. Add **half or all of the jalapeño**, depending on your heat preference. Season with **½ teaspoon salt** and **a few grinds pepper**.



2. Make sauce

Heat **1 tablespoon oil** in a small saucepan over medium. Add **tomatillos** and cook until beginning to break down, about 5 minutes. Add **1 cup water** and **vegetable broth concentrate**; bring to a boil. Cook until slightly reduced, 5-7 minutes. Stir in **chopped tortillas** and simmer, mashing, until thickened, about 4 minutes. Season with **¼ teaspoon salt**.



5. Bake enchiladas

Lightly **oil** a small baking dish. Spread **½ cup of enchilada sauce** on the bottom. Spoon about **½ cup of filling** into each **tortilla**. Roll up and place in baking dish, seam side down. Pour **remaining sauce** over enchiladas and sprinkle with **remaining cheese**. Bake until bubbling, 18-20 minutes.



3. Prep ingredients

Meanwhile, coarsely grate or finely chop **cheese**. Trim ends from **scallions** and thinly slice. Rinse and drain **beans**. Halve **jalapeño**, then remove stem, seeds, and finely chop. Finely chop **baby spinach**. Wash and thinly slice **radishes**. Halve **lime**; juice half, and cut the other half into wedges.



6. Make radish salad

In a medium bowl, toss **radishes** with **1 teaspoon each lime juice and oil**. Add **remaining scallions**. Season to taste with **salt** and **pepper**. Serve **enchiladas** with **lime wedges** for squeezing over and with **salad** alongside. Enjoy!