



### In your box

- 🔥 1 Chipotle Pepper in Adobo Sauce
- 12 oz. Cauliflower Florets
- 4 fl. oz. Cream Sauce Base
- 2 Garlic Cloves
- 6 Small Flour Tortillas
- 🔥 1 Poblano Pepper
- 2 Green Onions
- ½ tsp. Garlic Salt
- 2 oz. Light Cream Cheese
- 2 tsp. Chile and Cumin Rub

### Customize It Options

- 12 oz. Impossible Burger
- 10 oz. Ground Chicken
- 10 oz. USDA Choice Sliced Flank Steak

\*Contains: milk, wheat

### You will need

- Olive Oil, Pepper, Cooking Spray
- Large Non-Stick Pan, Mixing Bowl,
- Medium Non-Stick Pan,
- Medium Oven-Safe Casserole Dish

### Minimum Internal Protein Temperature

|      |             |      |               |         |
|------|-------------|------|---------------|---------|
| 145° | Steak       | Pork | Lamb          | Seafood |
| 160° | Ground Beef |      | Ground Pork   |         |
| 165° | Chicken     |      | Ground Turkey |         |

Classic Meal Kit



# Spicy Chile Cauliflower and Poblano Enchiladas

with chipotle pepper sauce

NUTRITION per serving—Calories: 567, Carbohydrates: 62g, Sugar: 12g, Fiber: 7g, Protein: 14g, Sodium: 1706mg, Fat: 31g, Saturated Fat: 15g  
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

35-45 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Spicy

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Set **cream cheese** on counter to soften
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **green onions**



## Customize It Instructions

- Meatlovers! If adding protein, season with a pinch of **salt** and **pepper** and cook with 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. If using **Impossible burger**, break up burger until heated through, 4-6 minutes. If using **ground chicken**, break up chicken until no pink remains and chicken reaches minimum internal temperature, 7-9 minutes. If using **flank steak**, separate into a single layer and pat dry. Stir occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes. Add to enchiladas as desired.

### 1. Prepare Ingredients and Cream Cheese Spread

- Coarsely chop **cauliflower** into small pieces.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Mince **garlic**.
- Stem, seed, remove ribs, and cut **poblano pepper** into 1" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- In a mixing bowl, combine softened **cream cheese**, **garlic**, and **white portions of green onions**. Mash until combined and set aside.

### 2. Cook the Filling

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **cauliflower**, **poblano**, **seasoning rub**, **garlic salt**, and a pinch of **pepper** to hot pan. Stir occasionally until browned, 3-5 minutes.
- Add 2 Tbsp. **water**. Cover, and cook until tender, 6-8 minutes.
- Remove from burner.



### 3. Assemble and Bake the Enchiladas

- Place **tortillas** on a clean work surface. Spread an even layer of **cream cheese spread** on each tortilla and top evenly with **filling**.
- Roll up a tortilla tightly (ensure tortilla ends overlap slightly). Place in prepared casserole dish, seam side down. Repeat for remaining five tortillas.
- Bake in hot oven until golden brown, 8-10 minutes.
- While enchiladas bake, make chipotle pepper sauce.



### 4. Make the Chipotle Pepper Sauce

- Place a medium non-stick pan over medium-low heat and add 1 tsp. **olive oil**. Add **chipotle in adobo sauce** to hot pan and mash until broken up, 2-3 minutes.
- Add **cream sauce base** and 2 Tbsp. **water**. Bring to a simmer.
- Once simmering, stir occasionally until thickened, 2-3 minutes.
- Remove from burner.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping with **chipotle pepper sauce** and **green portions of green onions**. Bon appétit!