



### In your box

- 2 oz. Shredded Oaxacan Cheese
- 2 oz. Light Cream Cheese
- 6 Small Flour Tortillas
- 🌶️ 3 oz. Diced Poblano
- 🌶️ 1 Tbsp. Taco Seasoning
- 1 oz. Sour Cream
- 5 oz. Black Beans
- 5 oz. Bolognese Meat Sauce
- 3 oz. Corn Kernels

\*Contains: milk, wheat, soy

### You will need

Salt

### Minimum Internal Protein Temperature

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

Fast & Fresh



## New Mexican-Style Cheese Enchiladas

with beef and poblano sauce

NUTRITION per serving—Calories: 618, Carbohydrates: 73g, Sugar: 10g, Fiber: 7g, Protein: 28g, Sodium: 1715mg, Fat: 24g, Saturated Fat: 13g  
 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

**10-15 min.**

Cook Within

**4 days**

Difficulty Level

**Easy**

Spice Level

**Spicy**

## Before you cook

All cook times are approximate based on testing.



### 1. Make the Meal

- *If using microwave:* Thoroughly rinse any fresh produce and pat dry. Combine **bolognese sauce**, **poblanos**, and half the **seasoning blend** (reserve remaining for enchiladas) in provided tray. Stir in  $\frac{1}{3}$  cup **water**. Cover with a damp paper towel and microwave on high, 2-3 minutes. While sauce heats, drain **black beans**. Place **tortillas** on a clean work surface and top with an even layer of **cream cheese**, then black beans, **corn**, remaining seasoning blend, a pinch of **salt**, and **Oaxacan cheese**. Roll tortillas tightly, and place in provided tray, on sauce, seam-side down. Use short side of tray to fit more enchiladas; they should fit snugly. Cover again with a damp paper towel. Microwave on high until warmed through, 3-4 minutes. Remove tray from microwave. Place on sauce and top with **sour cream**. Bon appétit!
- *If using oven:* Preheat oven to 375 degrees. Thoroughly rinse any fresh produce and pat dry. Combine **bolognese sauce**, **poblanos**, and half the **seasoning blend** (reserve remaining for enchiladas) in provided tray. Stir in  $\frac{1}{4}$  cup **water**. Place tray on baking sheet and bake uncovered in hot oven, 10 minutes. While sauce bakes, drain **black beans**. Place **tortillas** on a clean work surface and top with an even layer of **cream cheese**, then black beans, **corn**, remaining seasoning blend, a pinch of **salt**, and **Oaxacan cheese**. Roll tortillas tightly, and place in provided tray on sauce, seam-side down. Use short side of tray to fit more enchiladas; they should fit snugly. Place tray on baking sheet and cover with foil. Bake again covered until warmed through, 8-10 minutes. Carefully remove from oven. Place on sauce and top with **sour cream**. Bon appétit!