



Black Bean Enchiladas

WITH POBLANO PEPPERS

Meal Kit



Prep & Cook Time

40-50 MIN

Cook Within

7 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

SPICY

You Will Need

Olive Oil, Cooking Spray
Medium Oven-Safe Casserole Dish , Medium Non-Stick Pan, Wire-Mesh Strainer

Ingredients

- 5 oz. Corn Kernels
- 15½ oz. Black Beans
- 🌶️ 1 Jalapeño Pepper
- 6 oz. Enchilada Sauce
- 1 Red Onion
- 🌶️ 1 Poblano Pepper
- 2 tsp. Taco Seasoning
- 6 Small Flour Tortillas
- 2 oz. Shredded White Cheddar Cheese
- 2 oz. Sour Cream

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/19083

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **375 degrees**. Let preheat, at least 10 minutes
- Prepare a casserole dish with cooking spray
- Only half the **black beans** are used in this recipe.
- Ingredient(s) used more than once: **jalapeño, enchilada sauce**



1. Prepare the Ingredients

- Drain and rinse **black beans** in a wire-mesh strainer.
- Peel and halve **onion**. Cut halves into 1/2" dice.
- Stem, seed, remove ribs, and mince **jalapeño**.
- Stem **poblano pepper**, seed, and cut into 1/2" 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 peppers.*



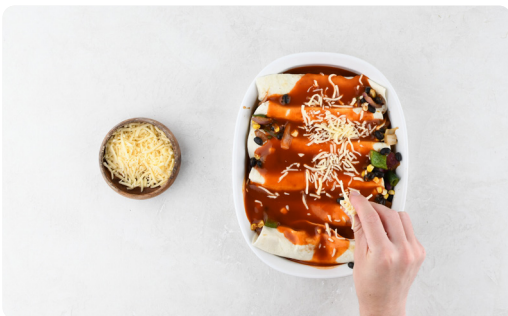
2. Make the Filling

- Heat 1 tsp. **olive oil** in a medium non-stick pan over medium-high heat.
- Add **onion, poblano pepper** (to taste), and 2 tsp. **jalapeño** (to taste, reserve remaining for garnish) to hot pan and stir occasionally until onions are translucent, 2-3 minutes.
- Add **corn**, half the **black beans** (remaining half is yours to use as you please!), and **taco seasoning**. Stir occasionally until heated through, 3-5 minutes.
- Remove from burner and cool slightly, 5 minutes.



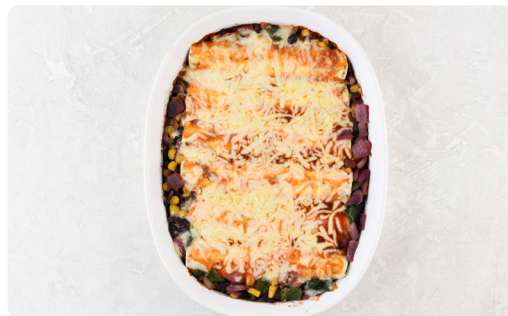
3. Roll the Enchiladas

- Pour 1/4 cup **enchilada sauce** (reserve remaining for topping enchiladas) into prepared casserole dish, coating the bottom. *For best results, use a dish large enough to fit six rolled tortillas.*
- Place **tortillas** on a clean work surface. Add 1/3 cup **filling** to tortilla, tightly roll up, and place in casserole dish, seam-side down.
- Repeat with remaining five tortillas.
- *Don't overfill tortillas. Ends should overlap to seal while baking.*



4. Assemble the Enchiladas

- Place any leftover **filling** around **enchiladas** or serve on the side.
- Pour remaining **enchilada sauce** over tortillas and top with **cheese**.



5. Bake Enchiladas and Finish Dish

- Spray a piece of foil with **cooking spray** and place over casserole dish, sprayed side down.
- Tightly seal foil and bake, 15 minutes.
- Remove foil and bake until **cheese** is bubbly, 7-9 minutes.
- Plate dish as pictured on front of card, topping **enchiladas** with **enchilada sauce** (from casserole dish) and garnishing with **sour cream** and remaining **jalapeño** (to taste). Bon appétit!