

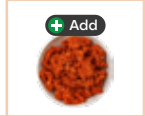


Tex-Mex Black Bean and Plant-Based Cheese Enchiladas

with Peppers and Tortilla Chips

Veggie

35 Minutes



Chorizo Sausage, uncased
250 g | 500 g

Customized Protein **+ Add** **↻ Swap** or ***2 Double**

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



Flour Tortillas
6 | 12



Black Beans
1 | 2



Cream Sauce
Spice Blend
1 tbsp | 2 tbsp



Vegetable Broth
Concentrate
1 | 2



Enchilada Spice
Blend
1 tbsp | 2 tbsp



Tex-Mex Paste
Blend
1 tbsp | 2 tbsp



Yellow Onion
1 | 1



Sweet Bell
Pepper
1 | 2



Plant-Based
Mozzarella
Cheese, shredded
¾ cup | 1 ½ cups



Cilantro
7 g | 14 g



Tortilla Chips
85 g | 170 g

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Prep

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Peel, then cut **onion** into ¼-inch pieces.
- Core, then cut **pepper** into ½-inch pieces.
- Drain, then rinse **beans**.
- Roughly chop **cilantro**.
- Open one side of the package of **tortilla chips**. Using a rolling pin or heavy-bottomed pot, crush **chips** in their package until broken into small crumbs (or finely chop, if you prefer).
- Add **tortilla chips**, ½ **tbsp** (1 **tbsp**) **oil** and **half the Enchilada Spice Blend** to a medium bowl, then toss to combine. Set aside.

2



Make enchilada sauce

- Heat a medium pot over medium heat.
- When the pot is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **Cream Sauce Spice Blend**. Cook, stirring constantly, until fragrant, 20 sec.
- Increase heat to medium-high, then whisk in ¾ **cup** (1 ½ **cups**) **water**, **Tex-Mex Paste** and **broth concentrate** until smooth, 1 min. Bring to a boil.
- Once boiling, simmer, whisking often, until **enchilada sauce** thickens slightly, 4-6 min.
- Remove from heat.

3



Make filling

+ Add | Chorizo Sausage

- Heat a large non-stick pan over medium-high heat.
- When hot, add 1 **tbsp** (2 **tbsp**) **oil**, then **onions** and **peppers**. Cook, stirring occasionally, until tender-crisp, 3-4 min.
- Add **beans** and **remaining Enchilada Spice Blend**. Cook, stirring constantly, until fragrant, 1 min. Season with **salt** and **pepper**, to taste.

3 | Make filling

+ Add | Chorizo Sausage

If you've opted to add **chorizo**, when the pan is hot, add **chorizo** along with **onions** and **peppers**. Season with **salt** and **pepper**. Cook, breaking up **chorizo** and stirring often until **veggies** have softened and **chorizo** is cooked through, 4-6 min. ** Follow the rest of the recipe as written.

4



Assemble enchiladas

- Lightly oil an 8x8-inch baking dish (9x13-inch for 4 ppl) with 1 **tsp** (2 **tsp**) **oil**.
- Place **tortillas** on a clean work surface.
- Divide **bean filling** between **tortillas**.
- Roll up to close **enchiladas** and place, seam-side down, in the prepared baking dish.

5



Broil enchiladas

- Drizzle **remaining enchilada sauce** over top, then sprinkle with **cheese** and **crushed tortilla chips**.
- Broil in the **middle** of the oven, until **cheese** melts and edges of **enchiladas** are slightly crispy, 3-6 min. (**TIP**: Keep an eye on enchiladas so they don't burn.)

6



Finish and serve

- Divide **enchiladas** between plates.
- Sprinkle with **cilantro**.