



# Black Bean Enchiladas

with Seasoned Rice, Guacamole and Salsa

Veggie

30 Minutes



Black Beans



Yellow Onion



Garlic, cloves



Mexican Seasoning



Flour Tortillas, 6-inch



Tomato Salsa



Enchilada Spice Blend



Jasmine Rice



Green Onions



Guacamole



Lime

HELLO MEXICAN SEASONING

*Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!*

## Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

## Bust out

Measuring spoons, potato masher, zester, medium pot, measuring cups, large non-stick pan, 8x8-inch baking dish

## Ingredients

	2 Person	4 Person
Black Beans	370 ml	740 ml
Yellow Onion	113 g	226 g
Garlic, cloves	3	6
Mexican Seasoning	2 tbsp	4 tbsp
Flour Tortillas, 6-inch	6	12
Tomato Salsa	1 cup	2 cup
Enchilada Spice Blend	1 tbsp	2 tbsp
Jasmine Rice	¾ cup	1 ½ cups
Green Onions	2	4
Guacamole	6 tbsp	12 tbsp
Lime	1	2
Oil*		

Salt and Pepper\*

\* Pantry items

## 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.*

## Contact

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## 1 Prep

Peel, then cut **onion** into ¼-inch pieces. Peel, then mince or grate **garlic**. Zest **all of the lime**, then juice **half**. Cut **remaining lime** into wedges. Thinly slice **green onions**, keeping green and white parts separate.



## 2 Cook rice

Heat a medium pot over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **green onion whites**, **Enchilada Spice Blend**, **rice** and **half the garlic**. Cook, stirring often, until fragrant, 2-3 min. Add **1 ¼ cups water** and **¼ tsp salt** (dbl both for 4 ppl) and bring to a boil over high heat. Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove the pot from heat. Set aside, still covered.



## 3 Make black bean filling

While **rice** cooks, heat a large non-stick pan over medium-high heat. When hot, add **2 tbsp oil** (dbl for 4 ppl), then **onions**, **Mexican Seasoning** and **remaining garlic**. Season with **salt** and **pepper**. Cook, stirring often, until **onions** soften slightly, 2-3 min. Carefully stir in **lime juice** and **black beans**, including **liquid**. Bring to a boil. Once boiling, reduce heat to medium. Cook, stirring occasionally, until **liquid** reduces slightly and **beans** soften, 4-5 min. Remove the pan from heat. Using a potato masher, roughly mash until **bean mixture** is slightly creamy.



## 4 Build enchiladas

Lightly oil an 8x8-inch baking dish (9x13-inch for 4 ppl) with **½ tbsp oil** (dbl for 4 ppl). Place **tortillas** on a clean work surface. Divide **black bean filling** between **tortillas**. Roll up to close and place, in the prepared baking dish, seam-side down. Spoon **salsa** over **enchiladas**. Broil in the **middle** of the oven until edges of **tortillas** are slightly crispy, 3-4 min. (**TIP:** Keep an eye on enchiladas so they don't burn!)



## 5 Finish and serve

Fluff **rice** with a fork and stir in **lime zest**. Divide **rice** and **enchiladas** between plates. Dollop **guacamole** over **enchiladas**. Sprinkle with **remaining green onions**. Squeeze over **lime wedge**, if desired.

## Dinner Solved!