

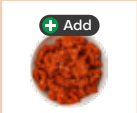


Black Bean and Veggie-Stuffed Enchiladas

with Plant-Based Mozzarella and Pico de Gallo

Veggie

30 Minutes



Chorizo Sausage, uncasead
250 g | 500 g

Customized Protein

+ Add

Swap

or

x2 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](https://www.hellofresh.ca)



Black Beans
1 | 2



Flour Tortillas
6 | 12



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



Red Onion
1 | 2



Lime
½ | 1



Sweet Bell Pepper
1 | 2



Mexican Seasoning
8 g | 16 g



Tex-Mex Paste
2 tbsp | 4 tbsp



Vegetable Broth Concentrate
1 | 2



Tomato
2 | 4



Cilantro
7 g | 14 g



Cream Sauce Spice Blend
10 g | 20 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.

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

1



Make enchilada sauce

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Heat a medium pot over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then **Cream Sauce Spice Blend**. Whisk for 30 sec, until well combined.
- Whisk in $\frac{3}{4}$ **cup** (1 $\frac{1}{2}$ cups) **water**, **broth concentrate** and **half the Tex-Mex paste** for 1 min, until smooth. Bring to a boil.
- Once boiling, reduce heat to medium-low.
- Simmer for 4-6 min, whisking often, until **sauce** thickens slightly.
- Remove from heat.

2



Prep

- Meanwhile, peel, then cut **onion** into $\frac{1}{4}$ -inch pieces.
- Cut **pepper** into $\frac{1}{4}$ -inch pieces.
- Zest, then juice **half the lime** (whole lime for 4 servings). Cut **any remaining lime** into wedges.
- Using a strainer, drain and rinse **beans**.
- In a medium bowl, lightly mash **beans**.

3



Make filling

+ Add | **Chorizo Sausage, uncased**

- Heat a large non-stick pan over medium-high.
- When hot, add $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil**, then **peppers, half the onions** and **Mexican Seasoning**. Cook for 3-4 min, stirring often, until softened and fragrant. Season with **salt** and **pepper**.
- Add **beans, remaining Tex-Mex Paste** and $\frac{1}{4}$ **cup** ($\frac{1}{2}$ cup) **water**. Cook for 1-2 min, until combined. Season with **pepper**.
- Stir in **lime zest**, then remove from heat.

4



Assemble tortillas

- Lightly **oil** an 8x8-inch baking dish (9x13-inch for 4 servings) with $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil**.
- Place **tortillas** on a clean work surface.
- Divide **bean filling** and **half the cheese** between **tortillas**.
- Roll **tortillas** up to close and place, seam-side down, in the prepared baking dish.
- Drizzle **enchilada sauce** over top, then sprinkle with **remaining cheese**.
- Broil in the **middle** of the oven for 6-8 min, until **cheese** melts and edges of **enchiladas** are slightly crispy. (**TIP**: Keep an eye on them so they don't burn.)

5



Make salsa

- Meanwhile, cut **tomato** into $\frac{1}{4}$ -inch pieces.
- Roughly chop **cilantro**.
- To another medium bowl, add **tomatoes, cilantro, 1 tsp** (2 **tsp**) **lime juice**, $\frac{1}{2}$ **tsp** (1 **tsp**) **sugar** and $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil**. Season with **salt** and **pepper**, then stir to combine.

6



Finish and serve

- Divide **enchiladas** between plates.
- Spoon **salsa** over top.
- Squeeze a **lime wedge** over top, if you like.

Measurements within steps

1 tbsp	(2 tbsp)	oil
2-serving	4-serving	Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

3 | Make filling

+ Add | **Chorizo Sausage, uncased**

If you've opted to add **chorizo**, when the pan is hot, add $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil**, then **chorizo, peppers, half the onions** and **Mexican Seasoning**. Cook for 4-6 min, breaking up **chorizo** and stirring often, until **veggies** have softened and **chorizo** is cooked through.** Follow the rest of the recipe as written.

** Cook to a minimum internal temperature of 165°F.