



# Chipotle Black Bean Enchiladas

with Mozzarella, Rocket and Soured Cream

**Classic** 35-40 Minutes • **Medium Spice** • 4 of your 5 a day

19



Bell Pepper



Garlic Clove



Black Beans



Mozzarella



Chipotle Paste



Vegetable Stock Paste



Finely Chopped Tomatoes



Plain Taco Tortillas



Red Wine Vinegar



Wild Rocket



Soured Cream



Diced Chorizo

**Pantry Items**

Oil, Salt, Pepper, Sugar, Olive Oil

**CUSTOM RECIPE**

If you chose to add or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!



## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

## Cooking tools

Garlic press, sieve, kitchen paper, frying pan, potato masher ovenproof dish and bowl.

## Ingredients

Ingredients	2P	3P	4P
Bell Pepper***	1	1½	2
Garlic Clove**	1	2	2
Black Beans	1 carton	1½ cartons	2 cartons
Mozzarella** 7)	1 ball	1½ balls	2 balls
Chipotle Paste	20g	30g	40g
Vegetable Stock Paste 10)	10g	15g	20g
Finely Chopped Tomatoes	1 carton	1½ cartons	2 cartons
Plain Taco Tortillas 13)	6	9	12
Red Wine Vinegar 14)	12ml	18ml	24ml
Wild Rocket**	20g	40g	40g
Soured Cream** 7)	75g	150g	150g
Diced Chorizo**	90g	120g	180g
Pantry	2P	3P	4P
Sugar for the Sauce*	½ tsp	¾ tsp	1 tsp
Sugar for the Dressing*	¼ tsp	½ tsp	½ tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

\*Not Included \*\*Store in the Fridge \*\*\*Based on season, the colour of your bell pepper will either be yellow, red, orange or green to guarantee you get the best quality pepper.

## Nutrition

Typical Values	Per serving	Per 100g	Custom Recipe	
			Per serving	Per 100g
for uncooked ingredient	595g	100g	640g	100g
Energy (kJ/kcal)	3057 / 731	514 / 123	3886 / 929	608 / 145
Fat (g)	29.0	4.9	45.2	7.1
Sat. Fat (g)	12.0	2.0	18.0	2.8
Carbohydrate (g)	82.3	13.8	83.7	13.1
Sugars (g)	18.5	3.1	18.7	2.9
Protein (g)	30.5	5.1	41.7	6.5
Salt (g)	3.64	0.61	6.22	0.97

Nutrition for uncooked ingredients based on 2 person recipe.


Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

7) Milk 10) Celery 13) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

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## Get Prepped

Preheat your oven to 220°C/200°C fan/gas mark 7.

Halve the **bell pepper** and discard the core and seeds. Slice into thin strips.

Peel and grate the **garlic** (or use a garlic press). Drain and rinse the **black beans** in a sieve.

Drain the **mozzarella** and squeeze out as much liquid as you can. Pat dry with kitchen paper, then tear into small pieces.



## Fry the Pepper

Meanwhile, heat a drizzle of **oil** in a large frying pan on high heat. Once hot, add the **sliced pepper** and fry until just soft, 3-4 mins.

Stir in the **garlic**, **chipotle paste** (add less if you'd prefer things milder) and **black beans**, then fry for 1 min more.

### CUSTOM RECIPE

If you're adding **chorizo**, add it to the pan with the **pepper**, then continue as instructed.



## Sauce Things Up

Stir the **veg stock paste**, **chopped tomatoes** and **sugar for the sauce** (see pantry for amount) through the **bean mixture**.

Reduce the heat to medium and simmer until thickened, 7-8 mins, then mash **half** of the **beans** using a potato masher or the back of a fork.

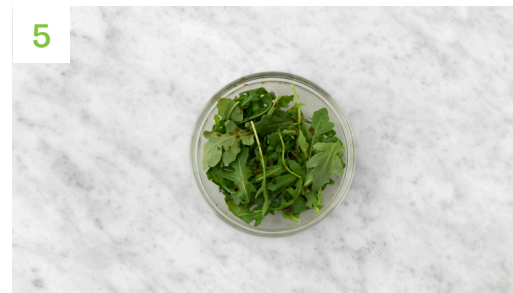
Add a splash of **water** if it's a little too thick.



## Make your Enchiladas

Once the **sauce** has thickened, lay the **tortillas** on a board (3 per person). Reserve a **quarter** of the **bean mixture for the topping**, then spoon the remaining **bean mixture** down the centre of each, then roll them up to enclose the **filling**.

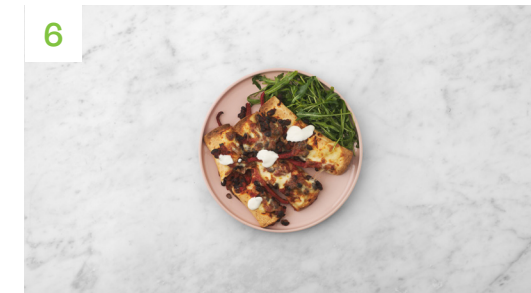
Drizzle a little **oil** over the bottom of an ovenproof dish, then lay in the **wraps**. Pack them snugly, side by side, with the folded edge underneath so they don't unroll. Top with the **reserved bean mixture** and **mozzarella**. Bake on the top shelf of your oven until golden, 8-10 mins.



## Dress the Salad

Meanwhile, in a medium bowl, add the **red wine vinegar**, **sugar** and the **olive oil for the dressing** (see pantry for amount). Season with **salt** and **pepper**, then mix well.

Just before you're ready to serve, toss the **rocket** through the **dressing**.



## Serve

When everything's ready, share your **chipotle black bean enchiladas** between your plates. Drizzle over the **soured cream**.

Serve the **rocket salad** alongside.

## Enjoy!