

# Butter Bean & Veggie Enchiladas

with Plant-Based Cheddar & 'Aioli'

Grab your Meal Kit with this symbol



Brown Onion



Garlic



Celery



Coriander



Carrot



Sweetcorn



Butter Beans



All-American Spice Blend



Passata



Mini Flour Tortillas



Plant-Based Shredded Cheddar Cheese



Plant-Based Aioli

### Recipe Update

The recent wet weather conditions across the East Coast have impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

 Hands-on: 20-30 mins  
Ready in: 30-40 mins

 Plant based

If you're looking for a fun meat-free meal, these enchiladas are it. From the tomatoey, mildly spiced butter beans, to the sweet charred corn and coriander salsa, every bite is a delight - and you'd never know that the cheese and aioli are plant-based.

### Pantry items

Olive Oil, Plant-Based Butter, Red Wine Vinegar

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Large frying pan · Large baking dish

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	1	2
garlic	2 cloves	4 cloves
celery	1 stick	2 sticks
coriander	1 bag	1 bag
carrot	1	2
sweetcorn	1 tin (125g)	1 tin (300g)
butter beans	1 tin	2 tins
All-American spice blend	1 sachet	2 sachets
plant-based butter*	20g	40g
passata	1 box	2 boxes
mini flour tortillas	6	12
plant-based shredded Cheddar cheese	1 medium packet	1 large packet
red wine vinegar*	drizzle	drizzle
plant-based aioli	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3766kJ (900Cal)	470kJ (112Cal)
Protein (g)	28.1g	3.5g
Fat, total (g)	40.6g	5.1g
- saturated (g)	9g	1.1g
Carbohydrate (g)	102.8g	12.8g
- sugars (g)	26.6g	12.8g
Sodium (mg)	2115mg	264mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

Finely chop the **brown onion** and **garlic**. Finely chop the **celery**. Roughly chop the **coriander** (including the stems). Grate the **carrot**. Drain the **sweetcorn**. Drain and rinse the **butter beans**.



## Grill the enchiladas

Preheat the grill to high. Drizzle a large baking dish with **olive oil**. Lay the **mini flour tortillas** on a chopping board. Spoon some **bean mixture** down the centre of a **tortilla**, then roll it up tightly and place, seam-side down, in the baking dish. Repeat with the remaining **tortillas** and **bean mixture**, ensuring the tortillas fit together snugly. Pour over the remaining **passata**. Sprinkle with the **plant-based shredded Cheddar cheese**. Grill the **enchiladas** until warmed through and the cheese is melted and golden, **6-10 minutes**.



## Cook the corn

Heat a large frying pan over a high heat. Cook the **corn kernels** until lightly browned, **4-5 minutes**. Transfer to a medium bowl and set aside.

**TIP:** Cover the pan with a lid if the kernels are "popping" out.



## Make the salsa

While the enchiladas are baking, add the **coriander** to the bowl with the charred **corn**. Drizzle with **red wine vinegar** and **olive oil**, tossing to coat. Season to taste.



## Cook the filling

Return the frying pan to a high heat with a drizzle of **olive oil**. Cook the **onion**, **celery** and **carrot** until softened, **5 minutes**. Add the **All-American spice blend** and **garlic** and cook until fragrant, **1 minute**. Add the **butter beans**, **plant-based butter**, a splash of **water** and 1/2 the **passata**. Cook until slightly thickened, **3-4 minutes**. Remove the pan from the heat, then lightly crush the **beans** with a potato masher or fork. Season to taste.



## Serve up

Divide the butter bean and veggie enchiladas between plates. Top with the **plant-based aioli** and charred corn salsa to serve.

## Enjoy!

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