



Chorizo & Black Bean Enchiladas

with Greek Yoghurt & Tomato Salsa

Grab your Meal Kit with this symbol



Red Onion



Capsicum



Mild Chorizo



Black Beans



Mild Chipotle Sauce



Enchilada Sauce



Mini Flour Tortillas



Shredded Cheddar Cheese



Tomato



Baby Spinach Leaves



Greek Yoghurt

Hands-on: 25-35 mins
Ready in: 35-45 mins

Oops, we've done it again – put a clever twist on a weekday favourite to bring you something new and exciting, with flavours we know you love! Our latest enchilada creation is a mix of chorizo, black beans and capsicum with our delicious mild chipotle sauce.

Pantry items

Olive Oil, White 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 · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
red onion	1	2
capsicum	1	2
mild chorizo	1 packet	2 packets
black beans	1 tin	2 tins
mild chipotle sauce	1 tub (40g)	2 tubs (80g)
enchilada sauce	1 packet (150g)	1 packet (300g)
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
tomato	1	2
baby spinach leaves	1 bag (30g)	1 bag (60g)
white wine vinegar*	½ tsp	1 tsp
Greek yoghurt	1 packet (100g)	1 packet (200g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4397kJ (1050Cal)	554kJ (132Cal)
Protein (g)	54.4g	6.9g
Fat, total (g)	51.4g	6.5g
- saturated (g)	18.4g	2.3g
Carbohydrate (g)	81.2g	10.2g
- sugars (g)	23.7g	3g
Sodium (mg)	2946mg	371mg

Allergens

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

Visit 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

Preheat the oven to **220°C/200°C fan-forced**. Finely chop the **red onion** and **capsicum**. Finely chop the **mild chorizo**. Drain and rinse the **black beans**.



Cook the filling

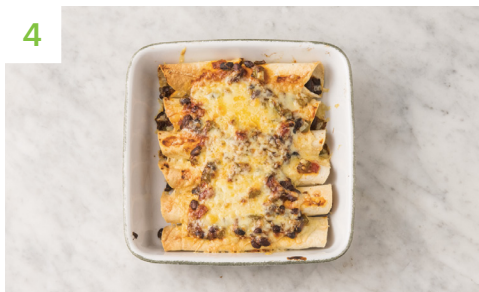
In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. When the oil is hot, cook the **chorizo**, tossing, until golden, **3-4 minutes**. Add the **capsicum** and 3/4 of the **red onion** (reserve the rest for the salsa). Cook until softened, **5 minutes**. Add the **black beans**, **mild chipotle sauce**, 1/2 the **enchilada sauce** and a splash of **water**. Stir to combine and season to taste.

TIP: If you don't like raw onion, add all of the onion to the chorizo.



Assemble the enchiladas

Working one at a time, place a **mini flour tortilla** on a flat surface and top with 1/3 cup of the **enchilada filling**. Roll the tortilla to close and place, seam-side down, in a baking dish. Once all the tortillas are in the dish, top with the **remaining enchilada sauce** and sprinkle with the **shredded Cheddar cheese**.



Bake the enchiladas

Bake until the cheese is melted and golden, **10-15 minutes**.



Make the salsa

While the enchiladas are baking, roughly chop the **tomato** and **baby spinach leaves**. In a medium bowl, combine the **tomato**, **spinach** and remaining **red onion**. Add the **white wine vinegar** and a drizzle of **olive oil**. Season with **salt** and **pepper**. Stir to combine.



Serve up

Divide the chorizo and black bean enchiladas between plates and top with the tomato salsa and **Greek yoghurt**.

Enjoy!