

SUMMER SQUASH ENCHILADAS

from blueapron.com

(4 servings)

Ingredients

8 flour tortillas	6 oz white cheddar cheese
1 8-oz can tomato sauce	2 summer squash
2 cloves garlic	1 bunch cilantro
1 lime	1 Tbsp Mexican spice blend (ancho chile powder, smoked paprika, garlic powder, ground cumin & dried Mexican oregano)
½ cup sour cream	
1 cup long grain white rice	

Preparation

1. Preheat the oven to 475°F.
2. Peel and roughly chop the garlic. In a medium pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the garlic; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened. Add the tomato sauce; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined. Add the rice and 2 cups of water; heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 18 to 20 minutes, or until the liquid has been absorbed and the rice is tender. Turn off the heat. Fluff the cooked rice with a fork.
3. While the rice cooks, wash and dry the fresh produce. Medium dice the squash. Grate the cheese on the large side of a box grater. Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Halve the lime crosswise. Roughly chop the cilantro leaves and stems.
4. While the rice continues to cook, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the squash; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until lightly browned and softened. Add the spice blend and cook, stirring frequently, 1 to 2 minutes, or until fragrant. Turn off the heat; season with salt and pepper to taste.
5. To the pot of tomato rice, add the cooked squash, lime zest, sour cream, the juice of both lime halves, and half the cilantro. Stir to thoroughly combine; season with salt and pepper to taste.
6. Place the tortillas on a clean, dry work surface. Evenly spread about 1 cup of the filling into the bottom of a baking dish. Divide the remaining filling among the tortillas; tightly roll up each tortilla around the filling. Carefully transfer to the baking dish in a single layer, seam side down. Evenly top with the cheese; season with salt and pepper.
7. Bake the enchiladas 10 to 12 minutes, or until lightly browned and heated through. Remove from the oven. Garnish with the remaining cilantro. Enjoy!