



Roasted Poblano and Black Bean Enchiladas



WHY THIS RECIPE WORKS

For great vegetarian enchiladas, we wanted a bright yet rich green enchilada sauce featuring the sweet-tart flavor of tomatillos. We rounded out the flavor of the tomatillo sauce with onion, garlic, cilantro, and lime juice. A splash of heavy cream lent richness. For the filling, we started with roasted poblano chiles. We smashed canned black beans to create a quick “refried” bean base and stirred in a little of the tomatillo sauce, Monterey Jack cheese, and some heady seasonings, which we bloomed on the stovetop with basic aromatics.

INGREDIENTS	INSTRUCTIONS	SERVES 4 TO 6
<div><div>1</div><div>pound tomatillos, husks and stems removed, rinsed well, dried, and halved</div></div> <div><div>4</div><div>poblano chiles, halved, stemmed, and seeded</div></div> <div><div>1</div><div>teaspoon plus ¼ cup vegetable oil</div></div> <div><div>2</div><div>onions, chopped fine</div></div> <div><div>1</div><div>cup fresh cilantro leaves</div></div> <div><div>⅓</div><div>cup vegetable broth</div></div> <div><div>¼</div><div>cup heavy cream</div></div> <div><div>4</div><div>garlic cloves, minced</div></div> <div><div>1</div><div>tablespoon lime juice</div></div> <div><div>1</div><div>teaspoon sugar</div></div> <div><div></div><div>Salt and pepper</div></div>	<div>Serve with sour cream, diced avocado, sliced radishes, shredded romaine lettuce, and lime wedges.</div> <div><div>1.</div><div>Adjust oven rack 6 inches from broiler element and heat broiler. Line rimmed baking sheet with aluminum foil. Toss tomatillos and poblanos with 1 teaspoon oil. Arrange tomatillos cut side down and poblanos skin side up on prepared sheet. Broil until vegetables are blackened and beginning to soften, 5 to 10 minutes. Let vegetables cool slightly. Remove skins and seeds from poblanos (leave tomatillo skins intact), then chop into ½-inch pieces.</div></div> <div><div>2.</div><div>Meanwhile, process broiled tomatillos, 1 cup onion, ½ cup cilantro, broth, cream, 1 tablespoon oil, half of garlic, lime juice, sugar, and 1 teaspoon salt in food processor until sauce is smooth, about 2 minutes. Season with salt and pepper to taste.</div></div> <div><div>3.</div><div>Heat 1 tablespoon oil in 12-inch skillet over medium heat until shimmering. Add remaining onion and ¼ teaspoon salt and cook until softened, 5 to 7 minutes. Stir in chili powder, coriander, cumin, and remaining garlic and cook until</div></div>	

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| 1 teaspoon chili powder | fragrant, about 30 seconds. Stir in mashed and whole beans and chopped poblanos and cook until warmed through, about 2 minutes. Transfer mixture to large bowl and let cool slightly. Stir in 1 cup Monterey Jack, $\frac{1}{2}$ cup tomatillo sauce, and remaining $\frac{1}{2}$ cup cilantro. Season with salt and pepper to taste. |
| $\frac{1}{2}$ teaspoon ground coriander | |
| $\frac{1}{2}$ teaspoon ground cumin | |
| 1 (15-ounce) can black beans, rinsed, half of beans mashed smooth | 4. Adjust oven rack middle position and heat oven to 400 degrees. Spread $\frac{1}{2}$ cup tomatillo sauce over bottom of 13 by 9-inch baking dish. Brush both sides of tortillas with remaining 2 tablespoons oil. Arrange tortillas, overlapping, on rimmed baking sheet in 2 rows (6 tortillas each). Bake until tortillas are warm and pliable, about 5 minutes. |
| 8 ounces Monterey Jack cheese, shredded (2 cups) | |
| 12 (6-inch) corn tortillas | |
- 5.** Working with 1 warm tortilla at a time, spread $\frac{1}{4}$ cup bean-cheese filling across center of tortilla. Roll tortilla tightly around filling and place seam side down in baking dish; arrange enchiladas in 2 columns across width of dish.
- 6.** Pour remaining sauce over top to cover completely and sprinkle remaining 1 cup cheese down center of enchiladas. Cover dish tightly with greased aluminum foil. Bake until enchiladas are heated through and cheese is melted, about 25 minutes. Let cool for 5 minutes and serve.