

Cheesy Enchiladas Rojas

with Mushrooms & Kale



Our hearty vegetarian enchiladas are filled with a combination of fragrant, Mexican-spiced rice and sautéed mushrooms and kale. For even more flavor, we're baking them under a smoky-sweet tomato sauce flavored with ancho chile paste and a layer of melty white cheddar. A dollop of lime-seasoned sour cream adds creamy, cooling balance. (You may receive green curly, dark green lacinato, or red kale.)

[**Get Cooking**](#)



8 Flour Tortillas

3/4 cup Jasmine Rice

1 28-Ounce Can Whole Peeled Tomatoes

4 oz Cremini Mushrooms

3 cloves Garlic

1 Yellow Onion

1 bunch Chives

2 Tbsps Ancho Chile Paste

1 Tbsp Mexican Spice Blend (Ancho Chile Powder, Sweet Paprika, Garlic Powder, Ground Cumin, & Whole Mexican Oregano)

1/2 lb White Cheddar Cheese

1/2 cup Sour Cream

tried-and-true

kitchen tools



Box Grater

This sturdy tool offers four grater sizes, a comfortable grip, and a design that's easy to clean. Whether carrots or cheddar, rutabaga or gouda, this box grater shreds everything from root veggies to cheese with ease. Simple and sturdy, the stainless steel grater features four precision-cut surfaces that yield coarse, medium, fine, and super fine textures; there's also a slicing edge. Its easy-grip handle allows for efficient, comfortable work and its straight-edged base won't collect stray bits, making for quicker clean up.



How To: Separate Leafy Greens from the Stems

Check out this simple trick for separating the stems and leaves of one of our favorite ingredients: kale. You won't even need a knife!

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Place an oven rack in the center of the oven, then preheat to 450°F. In a medium pot, combine the **rice**, **half the spice blend**, **a big pinch of salt**, and **1 1/2 cups of water**. Heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Turn off the heat and fluff with a fork. Transfer to a large bowl and set aside in a warm place.



2 Prepare the ingredients & make the lime sour cream:

While the rice cooks, wash and dry the fresh produce. Thinly slice the **mushrooms**. Remove and discard the stems of the kale; roughly chop the leaves. Peel and roughly chop the **garlic**. Peel and thinly slice the **onion**. Place the **tomatoes** in a bowl; gently break apart with your hands. Grate the **cheese** on the large side of a box grater. Thinly slice the **chives**. Halve the **lime** crosswise. In a bowl, combine the **sour cream**, **the juice of 1 lime half**, and a drizzle of olive oil; season with salt and pepper to taste.



3 Cook the vegetables & start the filling:

In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **sliced mushrooms** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Add the **chopped kale** and **1/2 cup of water**; season with salt and pepper. Cook, stirring frequently, 4 to 5 minutes, or until the kale has wilted and the water has cooked off. Transfer to the bowl of **cooked rice**; stir to combine. Wipe out the pan.



In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped garlic** and **sliced onion**; season with salt and pepper. Cook, stirring frequently, 4 to 5 minutes, or until softened. Add the **chile paste** and **remaining spice blend**; cook, stirring constantly, 30 seconds to 1 minute, or until dark red and fragrant. Add the **tomatoes**; season with salt and pepper. Cook, stirring frequently, 6 to 7 minutes, or until thickened. Turn off the heat. Season with salt and pepper to taste.



5 Finish the filling & assemble the enchiladas:

Add **half the cheese** and **the juice of the remaining lime half** to the bowl of **filling**. Stir to combine; season with salt and pepper to taste. Place the **tortillas** on a work surface. Spread about **half the sauce** into the bottom of a baking dish. Divide the finished filling among the tortillas; tightly roll up each tortilla around the filling. Transfer to the baking dish in a single layer, seam side down. Evenly top with the **remaining sauce** and **remaining cheese**.



6 Bake the enchiladas & serve your dish:

Bake the **enchiladas** 10 to 12 minutes, or until the cheese has melted. Remove from the oven and let stand for at least 2 minutes. Garnish with the **sliced chives**. Serve with the **lime sour cream**. Enjoy!