

Enchilada Spaghetti

We're coating spaghetti with a creamy enchilada sauce and serving it with poblano peppers, jicama, zucchini, cactus and black beans. Topped with queso fresco and a seared lime, this is a pasta dish like you have never experienced before.

20 *Minutes to the Table*

20 *Minutes Hands On*

1 Whisks *Super Easy*

Getting Organized

EQUIPMENT

Large Saucepan
Large Skillet
Colander

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

6 MEEZ CONTAINERS

Spaghetti
Cactus & Black Beans
Creamy Enchilada Sauce
Lime
Mixed Vegetables
Queso Fresco & Cilantro

Good to Know

If you ordered the **Carb Conscious version**, we sent you yellow squash “noodles” instead of the pasta, reducing the **carbs to 37g** per serving. Skip steps 1 and 2. Heat 1 Tbsp olive oil in a large skillet over high heat. Pat dry the squash “noodles” and sauté until they start to brown, about 2 to 3 minutes. Continue with instructions starting at step 3.

Health snapshot per serving – 495 Calories, 18g Protein, 74g Carbs, 15g Fat, 12 Freestyle Points.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Spaghetti, Poblano Peppers, Jicama, Zucchini, Cactus, Black Beans, Red Onion, Queso Fresco, Cream Cheese, Cilantro, Enchilada Sauce, Tomatoes, Garlic, Cumin, Coriander, Oregano, Lime.

meez *meals*

1. Getting Organized

Set a large saucepan of water to boil over high heat.

2. Cook the Pasta

Add a generous pinch of salt and the **Spaghetti** to the boiling water and cook until al dente, about 10 minutes. Drain the pasta.

3. Sauté the Vegetables

While the pasta is cooking, heat 1 Tbsp olive oil in a large skillet over high heat. When the oil is hot, slice the **Lime** in half and add to the skillet cut sides down along with the **Mixed Vegetables**. Remove the charred lime after 2 minutes and set aside and continue cooking the veggies until they start to char, an additional 1 to 2 minutes.

4. Make the Sauce and Serve

When the pasta is finished draining, heat the **Cactus & Black Beans** and **Creamy Enchilada Sauce** to the now empty pasta pan over low heat until it starts to thicken, about 4 to 5 minutes.

Turn off the heat and add in the spaghetti. Mix well to coat the pasta then serve topped with the mixed vegetables and **Queso Fresco & Cilantro**.

Squeeze the lime over top and enjoy!

You'll need enough water to make sure the pasta is completely submerged.

Instructions for two servings.

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