MARLEY SPOON

Shredded Beef Enchiladas Rojas

with Green Chiles & Sour Cream

20-30min 2 Servings

These red sauce enchiladas are comfort food at its finest. We maximize the comfort by keeping this at only four steps! A deeply flavorful filling of tender shredded beef, green chiles, and cilantro packs into corn tortillas doused with tangy enchilada sauce and shredded cheese. The enchiladas bake to saucy, cheesy perfection before we top them with thinly sliced romaine and sour cream for a silky, cooling crunch.

What we send

- ½ lb pkg ready to heat shredded beef [2,3]
- ¼ oz fresh cilantro
- 4 oz can chopped green chiles
- ¼ oz Tex-Mex spice blend
- 2 (2 oz) shredded cheddar-jack blend [1]
- 2 (4 oz) red enchilada sauce
- 6 (6-inch) corn tortillas
- aluminum foil tray
- 1 romaine heart
- 1 oz sour cream [1]

What you need

Tools

- aluminium foil

Allergens

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 28g, Carbs 73g, Protein 37g

1. Mix filling

Preheat oven to 400°F with a rack in the center. Pat **beef** dry; coarsely chop into ½-inch pieces. Finely chop **cilantro leaves and stems**; set aside a pinch for garnish.

In a medium bowl, mix to combine **beef, chopped green chiles, Tex-Mex spice, half of the cheese, remaining cilantro**, and **2 tablespoons enchilada sauce**.

2. Assemble enchiladas

Stir **¼ cup water** into **remaining enchilada sauce**; spread ⅓ on the bottom of aluminum tray. Wrap **tortillas** in a damp paper towel; microwave until warm and pliable, 1–2 minutes.

Arrange tortillas on a clean work surface. Divide **beef filling** among them; roll up into cylinders and place in tray, seam side down. Spoon **remaining sauce** over top; sprinkle with **remaining cheese**.

3. Bake

Cover tray with foil; bake on center oven rack, 15 minutes. Uncover tray and bake until **cheese** is lightly browned and **sauce** is bubbly, 10–15 minutes more. Remove from oven and sprinkle with **remaining cilantro**.

4. Finish & serve

Thinly slice **desired amount of lettuce** for serving. In a small bowl, thin **sour cream** by adding **1 teaspoon water** at a time until it drizzles from a spoon.

Serve **enchiladas** with **lettuce** and drizzle with **sour cream**. Enjoy!

5. ...

Looking for more steps?

6. ...

You won't find them here! Enjoy your Martha Stewart & Marley Spoon meal!