



Cheesy Turkey Enchiladas

with Mild Red Chili Sauce



30min



2 Servings

The trick to tasty enchiladas is homemade sauce! Here we use tomato paste and zesty taco seasoning for a super quick red chili sauce. Corn tortillas filled with cheddar cheese and ground turkey soak up the flavorful sauce, and a blanket of extra cheese layered on top for a bubbly golden topping.

What we send

- garlic
- 1 medium yellow onion
- 1 bell pepper
- 1 oz scallions
- ¼ oz fresh cilantro
- 8 oz cheddar cheese (use 1 cup grated) ⁷
- 10 oz pkg ground turkey
- 1 pkt taco seasoning
- tomato paste (use 3 Tbsp)
- 6 (6-inch) corn tortillas

What you need

- neutral oil
- kosher salt & ground pepper
- sugar

Tools

- box grater
- medium (10") ovenproof skillet (preferably cast-iron)

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 870kcal, Fat 52g, Carbs 58g, Proteins 49g



1. Prep veggies & cheese

Preheat oven to 450°F with a rack in the center. Finely chop **1 teaspoon garlic**. Coarsely chop **onion**. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Trim **scallions**, then thinly slice. Coarsely chop **cilantro leaves and stems**. Coarsely grate **1 cup cheddar** on the large holes of a box grater (save rest for own use).



4. Make red chili sauce

Heat **1 tablespoon oil** in same skillet over medium. Add **remaining taco seasoning and chopped garlic** and **3 tablespoons tomato paste**. Cook, stirring, until fragrant, about 1 minute. Add **1¼ cups water** and **½ teaspoon sugar**, bring to a boil. Simmer until sauce is slightly reduced, 1-2 minutes. Pour **all but ¼ cup of the sauce** into a liquid measuring cup.



2. Cook turkey

Heat **1 tablespoon oil** in a medium ovenproof skillet (preferably cast-iron) over medium-high until shimmering. Add **turkey** and cook, breaking up meat into smaller pieces, until lightly browned and cooked through, 4-5 minutes. Season to taste with **salt** and **pepper**.



5. Assemble enchiladas

Stir **⅔ cup of the grated cheese** and **half each of the cilantro and scallions** into **turkey filling**. Wrap **tortillas** in a kitchen towel; microwave to soften, 30-40 seconds. Arrange tortillas on a work surface. Spoon about **½ cup of the filling** onto each. Roll up tightly (they will be full) and place, seam side down, in skillet with **sauce**, tucking any extra filling into sides.



3. Cook veggies with turkey

To **turkey** in skillet, add **peppers, onions, ½ teaspoon of the chopped garlic**, and **1 tablespoon oil**. Cover and cook over medium-high, stirring occasionally, until veggies are crisp-tender, 5-6 minutes. Stir in **½ teaspoon taco seasoning** and **2 tablespoons water**. Season to taste with **salt** and **pepper**. Transfer to a bowl to cool slightly.



6. Bake enchiladas & serve

Pour **¾ of the reserved sauce** over **enchiladas**. Bake on center oven rack until just bubbling, 12-15 minutes (watch closely). Remove from oven, then top **enchiladas** with **remaining sauce and grated cheese**. Bake on center oven rack until cheese is melted and browned in spots, 2-3 minutes (watch closely). Serve with **remaining cilantro and scallions** sprinkled over top. Enjoy!