



## Cheesy Turkey Enchiladas

with Mild Red Chili Sauce



30min



2 Servings

Tomato paste is made by simmering tomatoes for hours until it forms a thick, concentrated paste. Here, we use it to add rich, depth of flavor to a quick red chili sauce for these cheesy turkey enchiladas. The sauce coats corn tortillas, filled with melty cheddar cheese and ground turkey, with 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 <sup>7</sup>
- 10 oz ground turkey
- ¼ oz taco seasoning
- 6 oz tomato paste (use 3 Tbsp)
- 6 (6-inch) corn tortillas

## What you need

- neutral oil
- kosher salt & ground pepper
- sugar

## Tools

- medium 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 1000kcal, Fat 70g, Carbs 60g, Proteins 63g



### 1. Prep veggies & cheese

Preheat oven to 450°F with a rack in the center. Finely chop **1 teaspoon garlic**. Halve and coarsely chop **all of the onion**. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Trim and discard ends from **scallions**, then thinly slice. Coarsely chop **cilantro leaves and stems**. Coarsely grate **cheese**, if necessary.



### 4. Make red chili sauce

Heat **1 tablespoon oil** in same skillet over medium. Add **3 tablespoons tomato paste**, **2½ teaspoons taco seasoning**, and **remaining ½ teaspoon chopped garlic**. Cook, stirring, until fragrant, 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 and microwave to soften, 30-40 seconds. Arrange tortillas on a work surface. Spoon about ½ cup of the filling onto each. Roll up tightly (tortillas will be full) and place, seam side down, in skillet with **sauce**, tucking any extra filling into sides.



### 3. Cook veggies with turkey

In the same skillet, add **peppers, onions, ½ teaspoon of the 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!