



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 melted 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
- scallions
- $\frac{1}{4}$ oz fresh cilantro
- 8 oz shredded cheddar-jack blend (use $\frac{3}{4}$ c)⁷
- 10 oz ground turkey
- $\frac{1}{4}$ oz taco seasoning
- 6 oz tomato paste
- 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 950kcal, Fat 58g, Carbs 59g, Proteins 54g



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**, remove stem and seeds, then cut into $\frac{1}{2}$ -inch pieces. Trim **scallions**, then thinly slice about $\frac{1}{4}$ cup. Coarsely chop **cilantro leaves and stems**. Measure out **$\frac{3}{4}$ cup shredded cheddar** (save rest for own use).



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**.



3. Cook veggies with turkey

In same skillet, add **peppers, onions, $\frac{1}{2}$ 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 **$\frac{1}{2}$ teaspoon taco seasoning** and **2 tablespoons water**. Season to taste with **salt** and **pepper**. Transfer to a bowl to cool slightly.



4. Make red chili sauce

Heat **1 tablespoon oil** in same skillet over medium. Add **3 tablespoons tomato paste** and **remaining taco seasoning and chopped garlic**. Cook, stirring, until fragrant, about 1 minute. Add **$1\frac{1}{4}$ cups water** and **$\frac{1}{2}$ teaspoon sugar**; bring to a boil. Simmer until sauce is slightly reduced, 1–2 minutes. Pour **all but $\frac{1}{4}$ cup of the sauce** into a liquid measuring cup.



5. Assemble enchiladas

Stir **$\frac{1}{2}$ cup of the 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. Place tortillas on a work surface. Spoon about **$\frac{1}{2}$ cup of the filling** on to each. Roll tightly (tortillas will be full) and place, seam side down, in skillet with **sauce**, tucking any extra filling into sides.



6. Bake enchiladas & serve

Pour **$\frac{3}{4}$ 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 **remaining cheese**. Bake until cheese is melted and browned in spots, 2–3 minutes (watch closely). Serve **enchiladas with remaining cilantro and scallions** sprinkled on top. Enjoy!