



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 a 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
- 1 oz scallions
- 1/4 oz fresh cilantro
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 10 oz pkg ground turkey
- 2 (1/4 oz) taco seasoning
- 6 oz tomato paste
- 6 (6-inch) flour tortillas ¹

What you need

- neutral oil
- kosher salt & ground pepper
- sugar

Tools

- medium ovenproof skillet (preferably cast-iron)

Allergens

Wheat (1), 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 60g, Proteins 52g



1. Prep veggies & cheese

Preheat oven to 450°F with a rack in the center. Finely chop **1 teaspoon garlic**. Coarsely chop **onion**. Halve **bell pepper**, remove stem and seeds, then cut into 1/2-inch pieces. Trim **scallions**, then thinly slice about 1/4 cup. Coarsely chop **cilantro leaves and stems**. Measure out **3/4 cup 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, 1 tablespoon oil**, and **1/2 teaspoon of the garlic**. Cover and cook over medium-high, stirring occasionally, until veggies are crisp-tender, 5-6 minutes. Stir in **half of the 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 1/4 cups water** and **1/2 teaspoon sugar**; bring to a boil. Simmer until sauce is slightly reduced, 1-2 minutes. Pour **all but 1/4 cup of the sauce** into a liquid measuring cup.



5. Assemble enchiladas

Stir **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 **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 **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!