



Chicken Enchiladas Suizas

with Pickled Red Onions



30-40min



2 Servings

Enchiladas Suizas are Swiss-inspired enchiladas with the name "suizas" literally meaning "Swiss" in Spanish. Here, we use chicken breast and cheddar-jack cheese, which creates an ultra creamy, super cheesy meal. We top this version off with pickled red onions to cut the richness and for a sweet and tangy finish.

What we send

- 1 medium red onion
- 1 poblano pepper
- $\frac{1}{4}$ oz fresh cilantro
- 2 (4 oz) green enchilada sauce ^{1,6}
- 1 pkt turkey broth concentrate
- 12 oz pkg boneless, skinless chicken breasts
- $\frac{1}{4}$ oz chorizo chili spice blend
- 6 (6-inch) corn tortillas
- 2 oz shredded cheddar-jack blend ⁷

What you need

- apple cider vinegar (or white wine vinegar)
- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- medium ovenproof skillet
- aluminium foil

Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 29g, Carbs 56g, Protein 51g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Halve and thinly slice **all of the onion**. Halve **poblano pepper**, remove stem and seeds, then slice crosswise into $\frac{1}{4}$ -inch strips. Pick **cilantro leaves** from **stems**; finely chop the stems and reserve whole leaves for step 6.



2. Pickle onions, make sauce

In a small bowl, combine **$\frac{1}{4}$ cup of the sliced onions** with **1 tablespoon vinegar** and **a pinch each of salt, pepper, and sugar**; set aside, stirring occasionally, until step 6. In a measuring cup, stir to combine **all of the enchilada sauce, broth concentrate, and $\frac{1}{2}$ cup water**. Set sauce aside until step 5.



3. Cook chicken

Pat **chicken** dry, then slice into $\frac{1}{2}$ -inch wide strips. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high heat. Add chicken in an even layer and season with **a pinch each of salt and pepper**. Cook, stirring occasionally, until chicken is browned and cooked through, about 8 minutes. Transfer chicken to a large bowl.



4. Cook veggies

Heat **1 tablespoon oil** in same skillet over medium-high. Add **poblano peppers, remaining sliced onions, and a pinch each of salt and pepper**. Cook, stirring, until veggies are softened and browned in spots, 3-5 minutes. Stir in **all of the chorizo chili spice blend** and **cilantro stems**; cook until fragrant, about 1 minute. Transfer veggies to bowl with **chicken**; stir to combine.



5. Layer tortillas

Off the heat, pour **$\frac{1}{4}$ cup sauce** into same skillet. Layer **2 tortillas** on top, overlapping if necessary, then top with **$\frac{1}{4}$ cup sauce, half of the filling, and $\frac{1}{2}$ of the cheddar-jack cheese**. Repeat with 2 more tortillas, $\frac{1}{4}$ cup sauce, remaining filling, and $\frac{1}{3}$ cheese. Top with remaining tortillas, sauce, and cheese.



6. Finish & serve

Lightly **oil** foil; cover skillet with oiled side. Bake on upper oven rack until **cheese** is melted and **tortillas** are warmed through, about 10 minutes. Uncover; switch oven to broil. Broil until cheese is browned on top, 2-3 minutes (watch closely as broilers vary). Remove from oven; let rest for 5 minutes. Top **enchiladas** with **whole cilantro leaves** and **pickled onions**. Enjoy!