

DINNERLY



Saucy Cheese Enchiladas with Shredded Lettuce & Sour Cream

 20-30min  2 Servings

We find it's pretty hard to beat the basics. Case in point: these delicious cheese enchiladas. We keep it simple by stuffing corn tortillas with melted cheddar and topping them with a smooth homemade red enchilada sauce. They'll disappear just as quickly as they come together. We've got you covered!

WHAT WE SEND

- 6 (6-inch) corn tortillas
- 3¾ oz mozzarella ²
- ¼ oz taco seasoning
- 8 oz tomato sauce
- 2 (2 oz) shredded cheddar-jack blend ²
- 1 romaine heart
- 1 oz sour cream ²

WHAT YOU NEED

- garlic
- neutral oil
- all-purpose flour ¹
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)

TOOLS

- box grater
- medium ovenproof skillet

ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 830kcal, Fat 51g, Carbs 76g, Protein 35g



1. Prep tortillas & garlic

Preheat oven to 450°F with a rack in the upper third. Stack **tortillas**, wrap in foil, and place on upper oven rack to warm through, flipping packet once, about 5 minutes; set aside until step 3.

Finely chop **2 teaspoons garlic**.

Coarsely grate **mozzarella** on large holes of a box grater.



2. Make sauce

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Add **chopped garlic, 1 tablespoon flour**, and **2¼ teaspoons taco seasoning**; cook, whisking, 1 minute. Slowly whisk in **tomato sauce** and **1½ cups water**; bring to a simmer. Cook until slightly thickened and reduced to 2 cups, about 5 minutes; season with **salt** and **pepper**. Transfer **sauce** to a measuring cup.



3. Bake enchiladas

Spread **¼ cup sauce** across bottom of same skillet.

Place warmed **tortillas** on a work surface. Sprinkle **2 tablespoons each of mozzarella and cheddar** onto each tortilla. Roll up and place in skillet, seam-side down. Pour **remaining sauce** over top and sprinkle with **remaining cheddar and mozzarella**. Bake on upper oven rack until cheese is melted and sauce is bubbling, 8–10 minutes.



4. Make dressing, toss salad

While **enchiladas** bake, halve **lettuce** lengthwise, then slice crosswise into thin ribbons; discard stem end.

In a medium bowl, whisk together **1 tablespoon each of oil and vinegar**. Add lettuce and toss to coat; season to taste with **salt** and **pepper**.



5. Finish & serve

In a small bowl, slightly thin **sour cream** by stirring in water, 1 teaspoon at a time, as needed until it drizzles from a spoon. Season to taste with **salt** and **pepper**.

Serve **cheese enchiladas** topped with **sour cream** and **some of the salad**. Serve **remaining salad** alongside. Enjoy!



6. Take it to the next level

For the more adventurous palates at your table, top these enchiladas with a corn and black bean salsa. Combine charred sweet corn, black beans, lime juice, grated garlic, and finely chopped cilantro. Drizzle with olive oil and season with salt and pepper, as desired.