

DINNERLY



Easy Clean Up! Cheesy Veggie Enchiladas

with Corn & Bell Pepper



30-40min



2 Servings

We keep it classic with these delicious veggie enchiladas by stuffing flour tortillas with corn and bell peppers, nestling them in warm enchilada sauce, and topping them with gooey cheese. It'll turn even the pickiest eater into a Clean Plate Club champion. We've got you covered!

WHAT WE SEND

- 1 green bell pepper
- 6 (6-inch) flour tortillas ^{1,2}
- 5 oz corn
- ¼ oz taco seasoning
- ¼ oz granulated garlic
- 2 (4 oz) red enchilada sauce
- 2 (2 oz) shredded cheddar-jack blend ³

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium ovenproof skillet

ALLERGENS

Soy (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 700kcal, Fat 39g, Carbs 65g, Protein 24g



1. Prep veggies & tortillas

Preheat oven to 450°F with a rack in the upper third. Halve **bell pepper**, discard stem and seeds, then cut into ½-inch pieces.

Stack **tortillas**, wrap in foil, and place directly on upper oven rack to warm through, about 5 minutes.



2. Cook veggie filling

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **peppers** and season with **salt**; cover and cook until slightly softened and browned in spots, 3–4 minutes. Add **corn** and cook until slightly softened, about 2 minutes. Stir in **1 teaspoon taco seasoning**, **¼ teaspoon granulated garlic**, and **2 tablespoons water**. Transfer **veggie filling** to a bowl.



3. Assemble enchiladas

On the bottom of the same skillet, spread **½ cup of the enchilada sauce**.

Arrange **tortillas** on a work surface; evenly divide **veggie filling** and **half of the cheese** among them. Roll up each tortilla and place in a single layer in skillet, seam side down.



4. Bake & serve

Pour **remaining sauce** over **enchiladas**, then sprinkle with **remaining cheese**. Bake on upper oven rack until **cheese** is melted and **sauce** is bubbling, about 10 minutes.

Let **veggie enchiladas** sit 5 minutes before serving. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!