

DINNERLY



One-Skillet Green Enchiladas with Pinto Beans & Cheese

 30min  2 Servings

When your roommates say they don't want tacos for the fifth straight night, we're subbing in loaded enchiladas, smothered in green sauce and melted cheese. The best part? Everything is whipped up in just one pot. That means less whining from your roommates about the cleanup. It's a win-win for everyone. We've got you covered!

WHAT WE SEND

- 15 oz can pinto beans
- 1 bell pepper
- 3¼ oz mozzarella ¹
- ¼ oz taco seasoning
- 2 (4 oz) green enchilada sauce ^{2,3}
- 6 (6-inch) flour tortillas ^{2,3}

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper

TOOLS

- box grater
- medium (10") ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 710kcal, Fat 31g, Carbs 86g, Protein 29g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third.

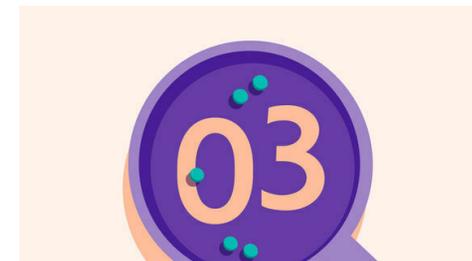
Finely chop **2 teaspoons garlic**. Drain **beans**, then rinse well. Halve **pepper**, discard stem and seeds, and cut into ½-inch pieces.

Coarsely shred **mozzarella** on the large holes of a box grater.



2. Cook peppers

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **peppers** and cook until just crisp-tender, about 3 minutes. Add **chopped garlic** and **2 teaspoons taco seasoning**; cook until fragrant, about 30 seconds. Transfer to a medium bowl; reserve skillet for step 4.



3. Assemble filling

Add **beans** and **half of the cheese** to bowl with **peppers**, stirring to combine. Season to taste with **salt** and **pepper**.

Transfer **all of the enchilada sauce** to a second bowl.



4. Assemble enchiladas

Spoon **½ cup enchilada sauce** into reserved skillet.

Arrange **tortillas** on a work surface and fill each with **⅓ cup bean and pepper mixture**. Carefully roll up tortillas and place seam-side down in skillet. Spoon remaining enchilada sauce over top. Sprinkle with **remaining cheese**.



5. Bake enchiladas & serve

Bake on upper oven rack until **cheese** is melted and **filling** is hot, 10–12 minutes.

Let **green enchiladas** cool 5 minutes before serving. Enjoy!



6. Take it to the next level

Top the enchiladas with fresh pico de gallo: Combine diced tomatoes and red onions with finely chopped cilantro and fresh lime juice (throw in a diced jalapeno or serrano pepper for a kick of heat). Season to taste with salt and pepper, and you're good to go!