

DINNERLY

Sweet Potato Enchilada

with Red Sauce



2 Servings

WHAT WE SEND

- 6 (6-inch) corn tortillas
- 1 sweet potato
- 2 oz shredded cheddar-jack blend ⁷
- 15 oz can black beans
- 2 (4 oz) red enchilada sauce
- 2 scallions
- ¼ oz chorizo chili spice blend

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

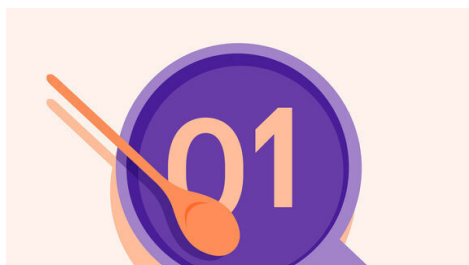
TOOLS

ALLERGENS

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

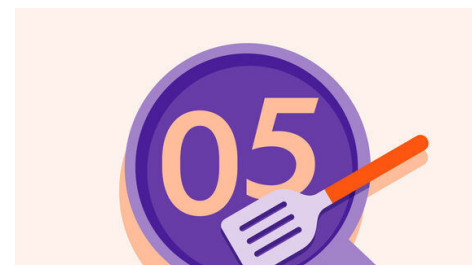
NUTRITION PER SERVING

Calories 0kcal



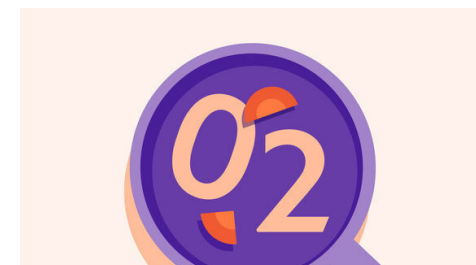
1. Cook Sweet Potato

Preheat oven to 450°F with a rack in the upper third. Peel potato, then cut into 1/4 inch cubes. In a bowl covered with a plate, microwave the potato cubes until very tender, about 10 minutes, stirring halfway.



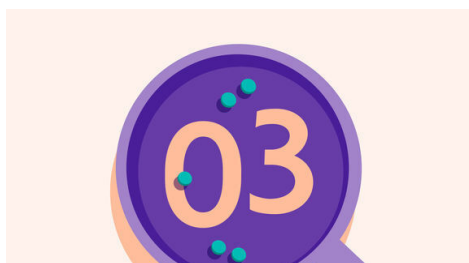
2. Make Filling

Trim ends from scallions, then thinly slice, keeping dark greens separate. Rinse and drain black beans. To the bowl of sweet potatoes add one enchilada sauce packet, chorizo seasoning, white and light green parts of the scallion, and half of the black beans. Season to taste with salt and pepper.



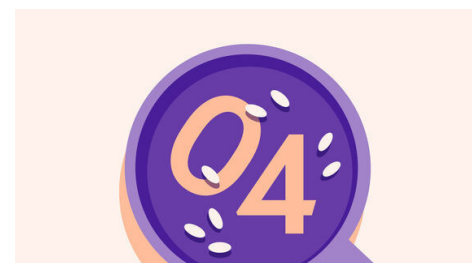
3. Make Sauce

In a medium bowl combine the remaining enchilada sauce packet with 3/4 cup water.



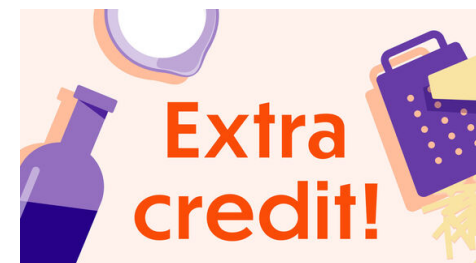
4. Assemble Enchiladas

Place the tortillas on a plate and top with a wet paper towel. Microwave 1-2 minutes or until tortillas are soft and pliable. In a medium skillet spread a thin layer of the sauce. Fill each tortilla with a heaping 1/4 cup of filling. Roll each tortilla into a log and place seam side down into the pan. Pour remaining sauce evenly over the enchiladas.



5. Bake Enchiladas

Sprinkle cheese onto the enchiladas and place on a rack in the upper-third of the oven. Cook until the cheese is golden and sauce is reduced, 10-15 mins. Allow to cool for 5 minutes before serving. Enjoy!



6.