

DINNERLY



Veggie Burger Enchiladas Verde with Cheddar & Sour Cream



30min



2 Servings

At the end of a long day, all we really want—no, all we really NEED—is a hot plate of saucy enchiladas fresh out of the oven. We're topping off these Actual Veggies® black burger filled enchiladas with cheddar-jack cheese, cool sour cream, and our special salsa verde with a tart, bright flavor that's absolutely poppin'. We've got you covered!

WHAT WE SEND

- ¼ oz granulated garlic
- 4 oz green enchilada sauce^{2,3}
- 1 pkt vegetable broth concentrate
- 2 (1 oz) sour cream¹
- ½ lb pkg Actual Veggies® black burger
- 6 (6-inch) flour tortillas^{2,3}
- 2 oz shredded cheddar-jack blend¹

WHAT YOU NEED

- all-purpose flour³
- kosher salt & ground pepper
- neutral oil

TOOLS

- medium 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 770kcal, Fat 32g, Carbs 104g, Protein 27g



1. Prep salsa verde

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

In a liquid measuring cup, whisk together ¼ teaspoon granulated garlic, green enchilada sauce, turkey broth concentrate, half of the sour cream, 1 cup water, 2 tablespoons flour, and ½ teaspoon salt; reserve for step 3.



2. Cook veggie ground

Heat 2 teaspoons oil in a medium ovenproof skillet over medium-high. Add Actual Veggies burgers and season with salt and pepper. Cook, breaking up into smaller pieces, until browned and heated through, 3–4 minutes. Transfer to a bowl.



3. Cook salsa verde

Add reserved sauce to same skillet. Bring to a boil and cook, whisking constantly, until thickened and coats back of a spoon, about 3 minutes. Add ¼ cup of the sauce to bowl with veggie ground and stir to combine.

Transfer half of the remaining sauce to a small bowl.



4. Assemble & bake

Arrange tortillas on a work surface. Divide veggie ground filling among each, then roll up and place seam-side down in skillet with sauce. Pour remaining sauce over top, then sprinkle with cheese.

Bake enchiladas on upper oven rack until cheese is melted and sauce is bubbling, 12–15 minutes (watch closely as ovens vary).



5. Finish & serve

Remove enchiladas from oven and let cool for 5 minutes. In a small bowl, thin remaining sour cream by adding 1 teaspoon water at a time until it drizzles from a spoon. Season to taste with salt and pepper.

Serve veggie ground enchiladas verde with sour cream alongside or drizzled over top. Enjoy!



6. Take it to the next level

The topping options for these enchiladas are endless! Add cilantro, shredded lettuce, pico de gallo, and maybe your favorite hot sauce.