

# MARLEY SPOON



## Cheese Enchiladas

with Corn & Black Beans



2-5min



2 Servings

Put away the knives and pans and dig into a comforting hot meal in just minutes with our Ready Made! cheese enchiladas. We've crafted an authentic Tex-Mex dish of corn tortillas that we fill with fire roasted corn, black beans, peppers, and Monterey Jack cheese. We coat the cheesy enchiladas in a red chili and tomato sauce for a flavorful vegetarian meal any time of day.

### What we send

- 2 (11.2 oz) pkgs Ready Made Cheese Enchiladas with Corn & Black Beans <sup>1</sup>

### What you need

- Your choice!

### Tools

- microwave or oven

### Allergens

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

### Nutrition per serving

Calories 630kcal, Fat 32g, Carbs 60g, Protein 29g

# Store

## 1. Store

Store your meal in the refrigerator up to five days from receipt.

# Microwave

## 2. Microwave instructions

Puncture film and microwave for 2 minutes and 15 seconds. Remove and let rest for 1 minute. Carefully peel off film and top with any garnishes.

# Bake

## 3. Oven instructions

Preheat oven to 350°F with a rack in the center. Remove meal from plastic tray and transfer to a small baking dish or ovenproof skillet. Add 1 tablespoon water and cover with foil. Bake until warmed through, 15-20 minutes. Top with any garnishes.

# mmmmm

## 4. Enjoy!

You don't have to worry about dishes with this ready made meal, but make it extra luxe and plate it up. Enjoy!

# Recycle

## 5. Recycle

Check the recycling guidelines in your area to dispose the packaging responsibly!

# Freeze

## 6. Freeze

If your meal is still partially frozen or thawed and cool to the touch, you can store it in the freezer for up to 6 months. To heat, microwave for 4 minutes and let rest for 1 minute, or let thaw and use the oven instructions in step 3.