

# DINNERLY



## Black Bean Enchilada Casserole with Cheddar

 20-30min  2 Servings

This meal packs all the flavor of creamy, cheesy enchiladas without all the effort. Instead of rolling tortillas, you stir 'em right into the savory black bean filling. There won't be any leftovers with this dinner, because we're pretty sure you'll eat the whole enchilada. We've got you covered!

### WHAT WE SEND

- 2 oz shredded cheddar-jack blend<sup>1</sup>
- 1 bunch scallions
- 6 (6-inch) corn tortillas
- 15 oz can black beans
- 1/4 oz taco seasoning
- 2 (8 oz) tomato sauce

### WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- sugar

### TOOLS

- medium ovenproof skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 630kcal, Fat 21g, Carbs 94g, Protein 25g



#### 1. Prep ingredients

Preheat broiler with a rack in the top position.

Finely chop **2 teaspoons garlic**. Trim ends from **scallions**, then thinly slice. Cut **tortillas** into 1-inch strips.

Drain and rinse **black beans**.



#### 4. Broil & serve

Broil on upper oven rack until **sauce** is bubbling and **cheese** is melted, 2–3 minutes (watch closely as broilers vary). Let rest 5 minutes.

Serve **enchilada casserole** with **reserved scallions** over top. Enjoy!



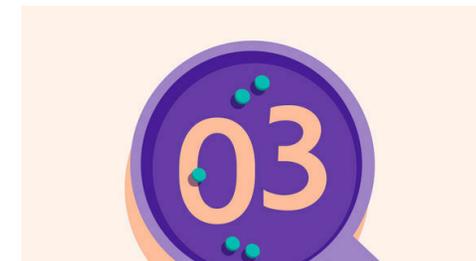
#### 2. Cook aromatics

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **all but 1/4 cup of the scallions**. Cook, stirring, until wilted, about 2 minutes. Add **chopped garlic** and **taco seasoning**; cook, stirring, 1 minute more.



#### 5. ...

What were you expecting, more steps?



#### 3. Cook filling

Stir in **all of the tomato sauce**, **1/4 cup water**, **a pinch each of salt and sugar**, and **a few grinds of pepper**. Add **beans** and **tortilla strips**; stir well to combine. Season to taste with **salt** and **pepper**.

Simmer until sauce is slightly thickened and resembles a loose paste, 2–3 minutes. Top with **cheese**.



#### 6. ...

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