

# 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

- garlic
- 3 (¾ oz) pieces sharp cheddar <sup>7</sup>
- 1 bunch scallions
- 1 can black beans
- 6 (6-inch) corn tortillas
- taco seasoning
- 2 (8 oz) cans tomato sauce

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar

### TOOLS

- medium ovenproof skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 590kcal, Fat 19g, Carbs 87g, Proteins 24g



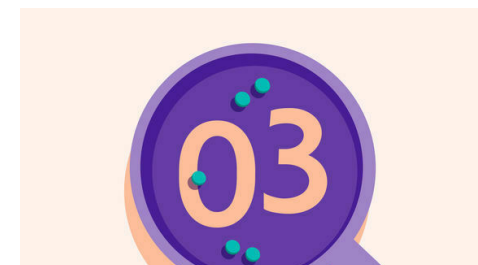
#### 1. Prep ingredients

Preheat oven to broil with the top rack 6-inches from the heat source. Finely chop **2 teaspoons garlic**. Coarsely grate or finely chop **all of the cheddar**. Trim ends from **scallions**, then thinly slice. Drain and rinse **black beans**. Cut **tortillas** into 1-inch strips.



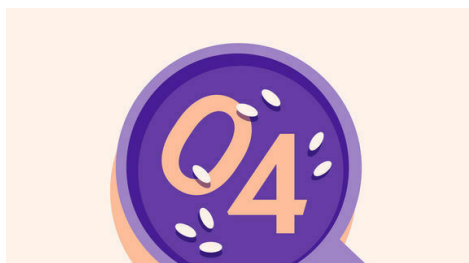
#### 2. Cook aromatics

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **all but ¼ cup of the scallions**. Cook, stirring, until wilted, about 2 minutes. Add **chopped garlic** and **taco seasoning**; cook, stirring, 1 minute more.



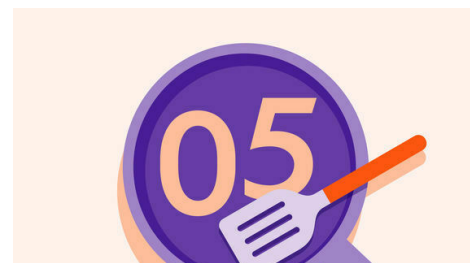
#### 3. Make sauce

Stir in **all of the tomato sauce**, **¼ cup water**, **a pinch each of salt and sugar**, and **a few grinds of pepper**.



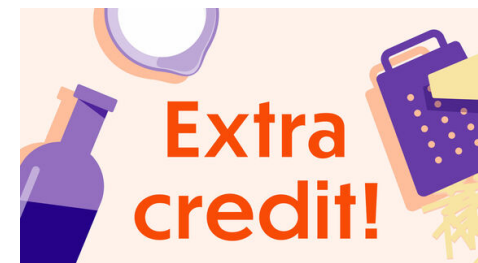
#### 4. Add beans & tortillas

Add **drained beans** and **tortilla strips** to skillet with **sauce**; 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.



#### 5. Broil & serve

Top **tortilla and bean mixture** with **cheese**. Broil on upper oven rack until bubbling and cheese is melted. Let sit 5 minutes before serving. Top with **reserved scallions**. Enjoy!



#### 6. Finish it your way!

Top these cheesy enchiladas with a dollop of sour cream, or whip up some guacamole for a cool, creamy finish. Smash avocados with lime juice, diced red onion, cilantro, and a pinch of salt. Throw in some diced jalapeño or a dash of hot sauce for a kick of heat!