



Salsa Verde Cheese Enchiladas

with Sour Cream & Scallions



30min



2 Servings

Contrary to popular belief, tomatillos are not green tomatoes. Also known as Mexican husk tomatoes, these green gems have an incredible tart flavor that mellows out when cooked. Here, we cook down tomatillos with garlic, a little water, sugar, salt, and pepper—creating a tangy, savory salsa verde (or green sauce) that is perfect for these cheesy enchiladas.

What we send

- ½ lb tomatillos
- 1 medium yellow onion
- garlic
- 1 oz scallions
- 8 oz cheddar cheese (use half) ⁷
- ¼ oz taco seasoning
- 6 (6-inch) corn tortillas
- 1 pkt sour cream ⁷

What you need

- neutral oil
- sugar
- kosher salt & ground pepper

Tools

- box grater
- medium baking dish (1-2 qt)
- medium skillet
- potato masher or fork

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 550kcal, Fat 28g, Carbs 58g, Proteins 21g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Remove and discard papery husks from **tomatillos**, then coarsely chop flesh. Finely chop **all of the onion**. Finely chop **2 teaspoons garlic**. Trim **scallions**, then thinly slice. Coarsely grate **half of the cheddar** on the large holes of a box grater (save rest for own use). Lightly **oil** a medium baking dish.



4. Assemble enchiladas

Stir **1 cup of the cheese** into **filling mixture**. Wrap **tortillas** in a clean kitchen towel and microwave until softened, 30-40 seconds. Arrange tortillas on a work surface. Divide filling among each and roll up tightly. Arrange in prepared baking dish, seam side down.



2. Cook filling

Heat **½ tablespoon oil** in a medium skillet over medium-high. Add **all but 2 tablespoons of the onions** and cook, stirring, until golden-brown, 5-7 minutes. Add **1 teaspoon of the chopped garlic** and **all of the taco seasoning**; cook, stirring, until fragrant, 30 seconds. Stir in **1 tablespoon water**. Transfer to a medium bowl to cool slightly. Wipe out skillet.



5. Bake enchiladas

Spoon **¾ cup of the salsa verde** over **enchiladas**, then sprinkle with **remaining cheese**. Bake on upper oven rack until cheese is bubbling and golden, about 15 minutes.



3. Make salsa verde

Heat **1 teaspoon oil** in same skillet over medium-high. Add **tomatillos** and **remaining garlic**; cook until softened and lightly browned, 3-4 minutes. Add **½ cup water**, **½ teaspoon sugar**, and **a pinch each of salt and pepper**. Cook, crushing tomatillos with a potato masher or fork, until reduced to about 1 cup, 5-6 minutes. Stir in **half of the scallions**. Transfer to a bowl.



6. Finish & serve

In a small bowl, slightly thin **sour cream** by stirring in **1 tablespoon water** at a time, as needed. Season to taste with **salt** and **pepper**. Serve **enchiladas** topped with **remaining salsa verde, onions, and scallions**. Drizzle **sour cream** over top. Enjoy!