

DINNERLY



Skillet Chicken Enchiladas with Cheese & Scallions



30-40min



2 Servings

This Tex-Mex inspired skillet enchilada is a winner-winner-chicken-dinner. Each bite is full of tender chicken, gooey cheddar cheese, crisp flour tortillas, and rich tomato sauce spiked with our taco spice blend. It all comes together to create a quick dinner that is sure to turn even the pickiest eater into a Clean Plate Club champion. We've got you covered!

WHAT WE SEND

- 1 oz scallions
- 6 (6-inch) flour tortillas¹
- ¼ oz taco seasoning
- 8 oz can tomato sauce
- ½ lb pkg boneless, skinless chicken breast strips
- 2 (2 oz) shredded cheddar-jack blend⁷

WHAT YOU NEED

- all-purpose flour¹
- olive oil
- white wine vinegar (or apple cider vinegar)¹⁷
- kosher salt & ground pepper

TOOLS

- medium (10") ovenproof skillet

ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 770kcal, Fat 46g, Carbs 51g, Proteins 49g



1. Prep scallions & cheese

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

Trim ends from **scallions**, then thinly slice, keeping dark greens separate for serving.



2. Make enchilada sauce

Stack **tortillas** and wrap in foil. Bake directly on upper oven rack until warmed through, 3–5 minutes; set aside.

In a medium bowl, stir to combine 1½ **teaspoons** **taco seasoning** and 2 **teaspoons** **flour**; slowly whisk in ½ **cup** **water** to combine. Stir in **tomato sauce**, **white and light green scallions**, 1 **tablespoon** **oil**, and 1 **teaspoon** **vinegar**. Season to taste; set aside until step 4.



3. Cook chicken

Pat **chicken** dry, and cut into 1-inch pieces, if necessary. Heat 1½ **tablespoons** **oil** in a medium ovenproof skillet over medium-high. Add **chicken**, **remaining taco seasoning**, and a **pinch** each of **salt** and **pepper**; cook, stirring once, until browned and cooked though, 3–5 minutes. Transfer to a bowl. Rinse and wipe out skillet.



4. Assemble enchiladas

Spread ½ **cup** of the **enchilada sauce** into the bottom of same skillet.

Arrange **tortillas** on a clean work surface. Divide **chicken filling** among tortillas, then roll up each into cylinders and place in prepared skillet, seam-side down.



5. Bake enchiladas & serve

Pour **remaining enchilada sauce** over **tortillas**, then sprinkle with **all of the** **cheese**. Bake **enchiladas** on upper oven rack until **cheese** is melted and **sauce** is bubbling, about 10 minutes. Remove from oven and let cool 5 minutes.

Serve **skillet chicken enchiladas** sprinkled with **remaining scallions** over top. Enjoy!



6. Did you know?

Research shows that about ⅓ of food in US grocery stores is thrown out. Here at Dinnerly, we only buy what we need, when we need it, which is why <1% of our food goes to waste. On top of that, we are committed to cutting our food loss and waste by another 50% by 2030.