

DINNERLY



Chicken Enchilada Stew with Crispy Tortilla Strips



30-40min



2 Servings

If you've been stewing over what to cook for dinner, we've got a solution for you. It's stew! Specifically, this chicken enchilada stew brimming with tender chicken, corn, and black beans. Top it with quick-pickled onions and crispy tortilla strips for added brightness and crunch. We've got you covered!

WHAT WE SEND

- 1 medium red onion
- 6 (6-inch) corn tortillas
- ½ lb pkg boneless, skinless chicken breast strips
- 15 oz can black beans
- 5 oz corn
- 2 (4 oz) red enchilada sauce

WHAT YOU NEED

- white wine vinegar (or red wine vinegar) ¹⁷
- kosher salt & ground pepper
- sugar
- olive oil
- garlic

TOOLS

- medium Dutch oven or pot with lid
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 600kcal, Fat 12g, Carbs 88g, Protein 40g



1. Prep onions & tortillas

Preheat oven to 400°F with a rack in the center.

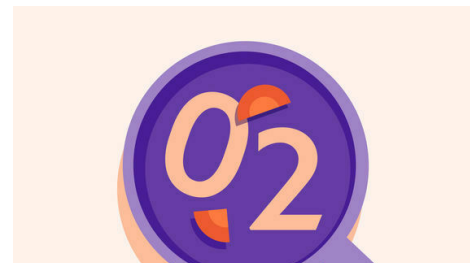
Finely chop **onion**. In a small bowl, stir to combine ¼ **cup onions**, 1½ **teaspoons vinegar**, and a **pinch each of salt and sugar**; set aside for step 5.

Finely chop 2 **tortillas**. Lightly brush both sides of **remaining tortillas** with **oil**; stack and cut into ¼-inch wide strips.



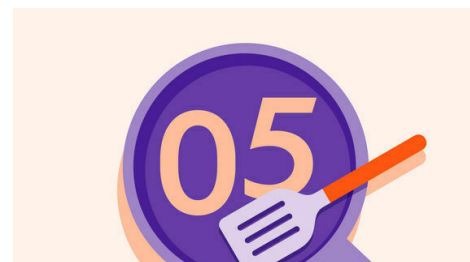
4. Simmer stew

Return **chicken** to pot. Add **corn, beans, chopped tortillas, all of the enchilada sauce**, and 2 **cups water**. Bring to a boil over high heat, then reduce heat to medium-low; simmer until chicken is cooked through and stew is thickened (tortillas will melt into stew), about 10 minutes. Season to taste with **salt and pepper**.



2. Brown chicken

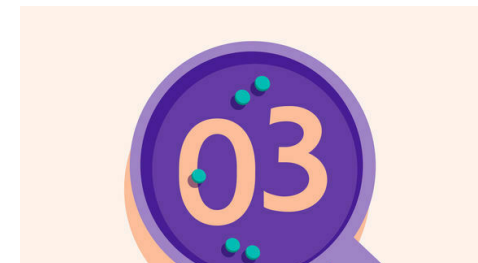
Pat **chicken** dry and cut into 1-inch pieces, if necessary; season with **salt and pepper**. Heat 1 **tablespoon oil** in a medium Dutch oven or pot over medium-high. Add chicken and cook, without stirring, until deeply browned on the bottom, about 5 minutes (chicken won't be cooked through). Using a slotted spoon, transfer to a plate. Discard **all but 1 tablespoon oil** from pot.



5. Finish & serve

While **stew** simmers, spread **tortilla strips** into an even layer on a rimmed baking sheet. Bake on center oven rack until golden-brown and crisp, tossing halfway through cooking time, 8–10 minutes (watch closely as strips can quickly burn). Remove from oven and sprinkle with **salt**.

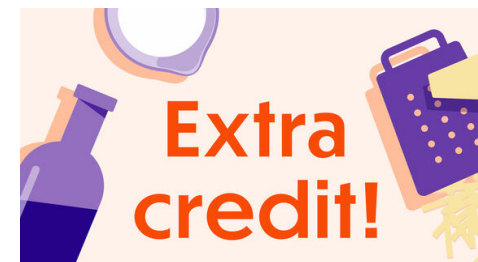
Serve **enchilada stew** topped with **pickled onions** and **crispy tortilla strips**. Enjoy!



3. Add aromatics, prep beans

Finely chop 2 **teaspoons garlic**. Add **chopped garlic** and **remaining chopped onions** to same pot; season with **salt and pepper**. Cook over medium-high heat, stirring, until onions are softened, 2–3 minutes.

Drain and rinse **black beans**.



6. Toppings party!

Pile on all the toppings to make this a true party. We're loading our bowls with sour cream, guacamole, chopped fresh cilantro, and pickled jalapeños.