

DINNERLY



Tex-Mex Chicken & Tortilla Casserole:

More servings? Or leftovers? You choose!



50min



2 Servings

We've been living in our hibernation clothes for some time now, so, it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! This comfort food meal serves up a little more, so you can choose-your-own-adventure. Choose to fill your plate with an extra serving OR store some away for the next day OR share with other hibernating friends and fam. Either way, you win. We've got you covered!

WHAT WE SEND

- 6 (6-inch) corn tortillas
- 10 oz pkg cubed chicken thighs
- ¼ oz taco seasoning
- 1 can black beans
- 4 oz salsa
- 2 pkts sour cream ⁷

WHAT YOU NEED

- neutral oil
- kosher salt
- apple cider vinegar (or white wine vinegar)

TOOLS

- medium (2-3 qt) baking dish
- medium nonstick skillet
- aluminium foil

ALLERGENS

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

NUTRITION PER SERVING

Calories 380kcal, Fat 13g, Carbs 42g, Protein 22g



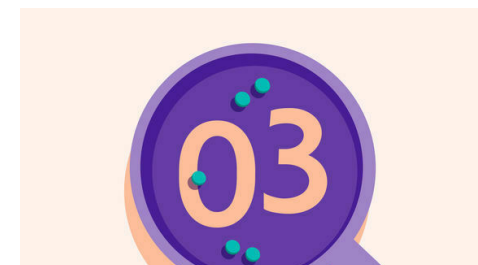
1. Prep garlic & tortillas

Preheat oven to 425°F with a rack in the upper third. Lightly **oil** a medium baking dish. Finely chop **1 teaspoon garlic**. Stack **10 tortillas**, then cut into quarters.



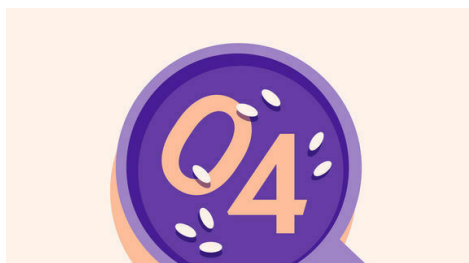
2. Brown & season chicken

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **chicken** and a **pinch of salt**; cook, stirring, until browned all over, about 5 minutes. Remove skillet from heat, then stir in **chopped garlic** and **taco seasoning**. Transfer to a large bowl.



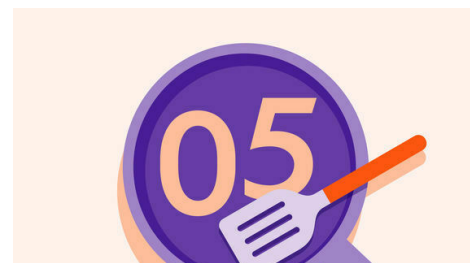
3. Make casserole

To bowl with **chicken**, add **tortilla wedges**, **beans and their liquid**, **salsa**, **1 cup water**, **1 tablespoon oil**, **1 teaspoon vinegar**, and **½ teaspoon salt**; stir to combine until evenly distributed.



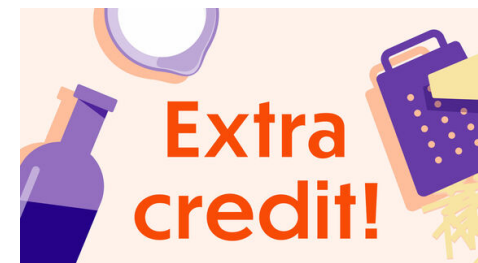
4. Bake casserole

Transfer **tortilla mixture** to prepared baking dish and spread into an even layer. Cover with foil and bake on upper oven rack until warmed through and bubbling, about 15 minutes. Increase oven temperature to 450°F and remove foil from baking dish. Continue baking until **casserole** is browned and crispy on top, about 15 minutes. Let sit 5 minutes before serving.



5. Make crema & serve

Transfer **all of the sour cream** to a small bowl, then stir in **1 tablespoon water** at a time, as needed to drizzle. Serve **chicken & tortilla casserole** with **sour cream** drizzled over top. Enjoy!



6. Bring the heat!

Top off your casserole with a few shakes of your favorite hot sauce or some pickled jalapeños for some added heat!