

DINNERLY



No Chop! Beef Taco Bake with Double Cheese

& Corn



30min



2 Servings

| This version of the recipe is customized with double the cheddar.

WHAT WE SEND

- 10 oz pkg grass-fed ground beef
- 4 oz red enchilada sauce
- ¼ oz taco seasoning
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 5 oz corn
- 6 (6-inch) flour tortillas ^{1,6}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- medium skillet
- medium (8x11-inch) baking dish

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 890kcal, Fat 48g, Carbs 57g, Protein 51g



1. Brown beef & corn

Preheat oven to 375°F with a rack in the upper third.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beef**; season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned, 3–5 minutes. Add **corn** and a **pinch of salt**; cook, stirring occasionally, until softened and just starting to brown in spots, 3–4 minutes.



2. Add sauce

To skillet with **beef and corn**, add **taco seasoning** and cook until fragrant, stirring often, about 1 minute. Add **enchilada sauce** and **2 tablespoons water**. Cook, scraping up any browned bits from bottom of skillet, until sauce just coats beef and pan is mostly dry, 2–3 minutes.



3. Assemble tacos

Lightly brush **1 side of each tortilla** with **oil**; place on a clean work surface, oiled-side down. Evenly divide **beef** among them, then top with **cheese**. Arrange **tacos** in a medium (8x11-inch) baking dish, nestled against each other so they stand upright.



4. Bake & serve

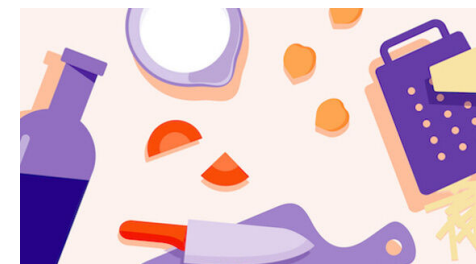
Bake **tacos** on upper oven rack until **cheese** is melted and **tortillas** are warmed through, about 10 minutes. Switch oven to broil.

Broil **beef and corn taco bake** until tops of **tortillas** are browned and crispy, rotating baking dish as needed, 2–4 minutes (watch closely as broilers vary). Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!