

# DINNERLY



## Ready Made Tex-Mex Variety Pack

Grab a Bundle of Ready to Heat Meals!



2 Servings

You already know Dinnerly is all about being fast, easy, and delicious. But we couldn't help but wonder: Can we be faster, easier, and just as delicious? Not to brag, but we might've outdone ourselves. Our Ready Made meals are all flavor, no work. Keep them in the fridge and enjoy within five days, or freeze them for later. When you're ready to chow down, all you need are a few minutes in the microwave. We've got you covered!

#### WHAT WE SEND

- 11.2 oz pkg Ready Made Cheese Enchiladas with Corn & Black Beans <sup>7</sup>
- 11.1 oz pkg Ready Made Cheesy Guajillo Chicken with Rice & Roasted Peppers <sup>7</sup>

#### WHAT YOU NEED

- Your choice!

#### TOOLS

- microwave or oven

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 0kcal

# Store

#### 1. Store

Store your meal in the refrigerator up to five days from receipt.

# Microwave

#### 2. Microwave instructions

Puncture film and microwave for 2 minutes and 15 seconds. Remove and let rest for 1 minute. Carefully peel off film and top with any garnishes.

# Bake

#### 3. Oven instructions

Preheat oven to 350°F with a rack in the center. Remove meal from plastic tray and transfer to a small baking dish or ovenproof skillet. Add 1 tablespoon water and cover with foil.

Bake the enchiladas until warmed through, 15–20 minutes. Bake the guajillo chicken for 10–15 minutes. Top with any garnishes.

# mmmmm

#### 4. Enjoy!

You don't have to worry about dishes with this ready made meal, but make it extra luxe and plate it up. Enjoy!

# Recycle

#### 5. Recycle

Check the recycling guidelines in your area to dispose the packaging responsibly!

# Freeze

#### 6. Freeze

If your meal is still partially frozen or thawed and cool to the touch, you can store it in the freezer for up to 6 months. To heat, microwave for 4 minutes and let rest for 1 minute, or let thaw and use the oven instructions in step 3.