

DINNERLY



No Chop! Cheesy Chicken Enchiladas with Sour Cream



30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these chicken enchiladas? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the chicken, stir the sauce together, assemble, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 4 oz red enchilada sauce
- 1 pkt chicken broth concentrate
- 2 (1 oz) sour cream ²
- ¼ oz granulated garlic
- 10 oz pkg ground chicken
- 6 (6-inch) flour tortillas ^{3,1}
- 2 oz shredded cheddar-jack blend ²

WHAT YOU NEED

- all-purpose flour ¹
- kosher salt & ground pepper
- neutral oil

TOOLS

- medium ovenproof skillet

ALLERGENS

Wheat (1), Milk (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 740kcal, Fat 32g, Carbs 65g, Protein 50g



1. Prep sauce

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

In a liquid measuring cup, whisk together **enchilada sauce**, **broth concentrate**, **half of the sour cream**, **¼ teaspoon granulated garlic**, **1 cup water**, **2 tablespoons flour**, and **½ teaspoon salt**; reserve for step 3.



2. Cook chicken

Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add **chicken** and season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned and cooked though, about 5 minutes. Transfer to a bowl.



3. Cook sauce

Add **reserved sauce** to same skillet. Bring to a boil and cook, whisking constantly, until thickened and coats back of a spoon, about 3 minutes. Add **¼ cup of the sauce** to bowl with **chicken** and stir to combine.

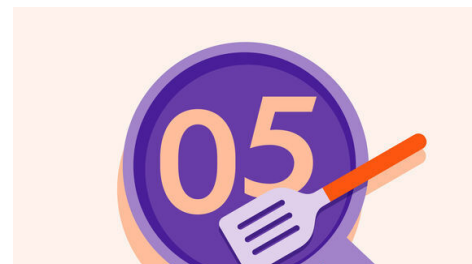
Transfer **half of the remaining sauce** to a small bowl.



4. Assemble & bake

Arrange **tortillas** on a work surface. Divide **chicken filling** among each, then roll up and place seam-side down in skillet with **sauce**. Pour **remaining sauce** over top, then sprinkle with **cheese**.

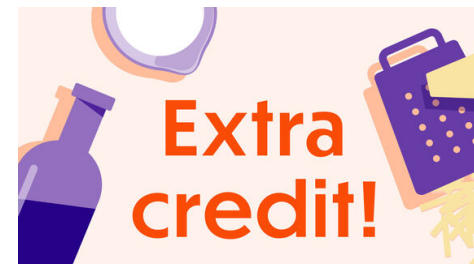
Bake on upper oven rack until cheese is melted and sauce is bubbling, 12–15 minutes (watch closely as ovens vary). Let cool for 5 minutes.



5. Finish & serve

In a small bowl, thin **remaining sour cream** by adding **1 teaspoon water** at a time until it drizzles from a spoon. Season to taste with **salt** and **pepper**.

Serve **cheesy chicken enchiladas** with **sour cream** alongside or drizzled over top. Enjoy!



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