

DINNERLY



Saucy Beef Enchiladas with Cheddar & Pickled Onions



30-40min



2 Servings

Shake off the blues with a party on a plate, aka these saucy enchiladas. Seriously, they have it all: tender ground beef, pickled onions, homemade enchilada sauce, and a blanket of melted cheese. And the best part? It all comes together in one skillet. We've got you covered!

WHAT WE SEND

- 1 red onion
- 6 (6-inch) flour tortillas ^{2,1}
- ¼ oz taco seasoning
- 8 oz tomato sauce
- 10 oz pkg grass-fed ground beef
- 2 oz shredded cheddar-jack blend ³

WHAT YOU NEED

- garlic
- white wine vinegar (or red wine vinegar)
- sugar
- kosher salt & ground pepper
- all-purpose flour ¹
- olive oil

TOOLS

- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 940kcal, Fat 46g, Carbs 79g, Protein 48g



1. Prep & pickle onions

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

Finely chop **1 teaspoon garlic**. Halve and thinly slice **half of the onion**; finely chop **remaining half** (about ¼ cup).

In a small bowl, stir to combine **1 tablespoon vinegar**, **1 teaspoon sugar**, and **¼ teaspoon salt**; stir in **sliced onions**. Set aside to pickle, stirring occasionally, until step 5.



2. Make enchilada sauce

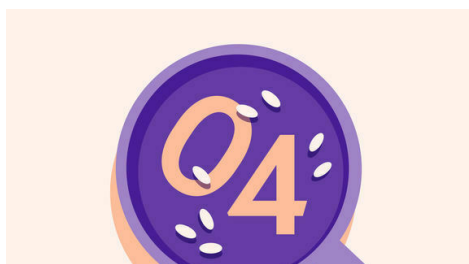
Stack **tortillas** and wrap in foil. Bake directly on upper oven rack until warmed through, 3–5 minutes.

In a medium bowl, stir to combine **2 teaspoons flour** and **1½ teaspoons taco seasoning**; slowly whisk in **¾ cup water** until combined. Stir in **tomato sauce**, **half of the chopped garlic**, **1 tablespoon oil**, and **1 teaspoon vinegar**. Season to taste with **salt** and **pepper**.



3. Cook beef filling

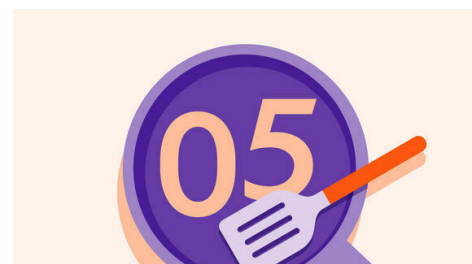
Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add **beef**, **chopped onions**, and **remaining chopped garlic and taco seasoning**; season with **salt** and **pepper**. Cook, breaking up meat into smaller pieces, until browned and cooked through, 3–4 minutes. Transfer to a bowl and stir in **2 tablespoons of the enchilada sauce**. Wipe out skillet.



4. Assemble enchiladas

Spread **½ cup of the enchilada sauce** in bottom of same skillet.

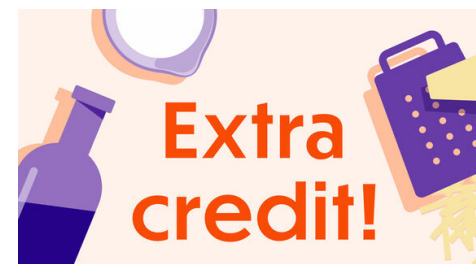
Arrange **tortillas** on a work surface. Divide **beef filling** among them, then roll up into cylinders and place in skillet, seam-side down. Pour **remaining enchilada sauce** over top, then sprinkle with **cheese**.



5. Bake enchiladas & serve

Bake **enchiladas** on upper oven rack until **cheese** is melted and **sauce** is bubbling, about 10 minutes (watch closely as ovens vary). Remove from oven and let cool for 5 minutes.

Serve **beef enchiladas** topped with **pickled onions**. Enjoy!



6. Cool it down!

Top these cheesy enchiladas with a dollop of sour cream, or whip up some guacamole for a cool, creamy finish. Smash avocados with lime juice, diced red onion, cilantro, and a pinch of salt. Throw in some diced jalapeño or a dash of hot sauce for a kick of heat!