

# DINNERLY



## Shredded Beef Burrito Casserole

with Refried Beans & Cheddar-Jack Cheese



30-40min



2 Servings

Bean Burritos + Ready to Heat Shredded Beef + Melty Cheese + Fresh Salsa + One-Dish Meal = #SquadGoals. We've got you covered!

## WHAT WE SEND

- 2 scallions
- ½ lb pkg ready to heat shredded beef <sup>1,6</sup>
- 2 (4 oz) salsa
- ¼ oz taco seasoning
- ¼ oz granulated garlic
- 16 oz can refried beans <sup>6</sup>
- 2 (2 oz) shredded cheddar-jack blend <sup>7</sup>
- 6 (6-inch) flour tortillas <sup>1,6</sup>

## WHAT YOU NEED

- neutral oil

## TOOLS

- medium (1½ –2 quart) 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 1030kcal, Fat 42g, Carbs 122g, Protein 55g



### 1. Prep scallions

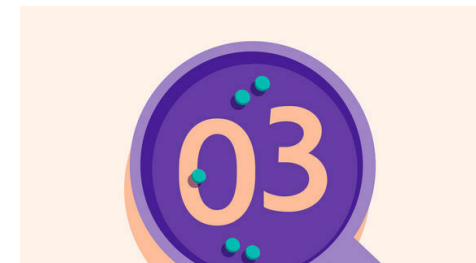
Preheat oven to 450°F with a rack in the upper third.

Trim ends from **scallions**, then thinly slice. Use your fingers or two forks to break up **beef** into bite-sized pieces.



### 2. SHREDDED BEEF VARIATION

In a medium bowl, stir to combine **3 tablespoons water**, **1 tablespoon oil**, **2 teaspoons taco seasoning**, and **¼ teaspoon granulated garlic**. Add **beef**, **beans**, and **⅓ cup salsa**, stirring to combine. Stir in **half of the cheese**.



### 3. Assemble burritos

Lightly **oil** a medium baking dish. Brush both sides of each **tortilla** with **oil**, then spread **⅓ cup filling** down the center. Roll up into cylinders and place seam-side down in prepared baking dish. Repeat with remaining tortillas and filling.



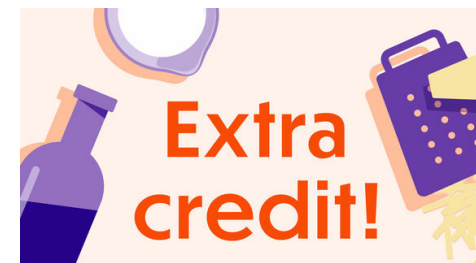
### 4. Bake casserole

Spoon **remaining salsa** over **burritos**. Sprinkle with **remaining cheese**. Bake on upper oven rack until casserole is bubbling, and tortillas are browned in spots, 15–18 minutes.



### 5. Finish & serve

Let **beef and bean burrito casserole** stand for 10 minutes, then garnish with **scallions** and serve. Enjoy!



### 6. Add some green!

Round out the creaminess and top this dish with a crisp green salad. Mix up some shredded lettuce, chopped avocado, cilantro, a squeeze of lime juice, and 1–2 tablespoons of oil.