

DINNERLY



Pulled Pork Enchiladas with Pinto Beans & Cheddar Cheese



30-40min



2 Servings

When you really think about it, there's nothing not to love about enchiladas. They're saucy, they're cheesy, and they're bursting with flavor. And when they're packed to the brim with pulled pork and pinto beans, they satisfy even our most intense cravings. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 15 oz can pinto beans
- 2 (4 oz) red enchilada sauce
- ½ lb pkg ready to heat pulled pork
- 2 (2 oz) shredded cheddar-jack blend ¹
- 6 (6-inch) flour tortillas ^{2,3}
- ¼ oz fresh cilantro

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 900kcal, Fat 39g, Carbs 92g, Protein 54g



1. Cook onions

Preheat oven to 425°F with a rack in the center.

Finely chop **onion**. Rinse and drain **beans**.

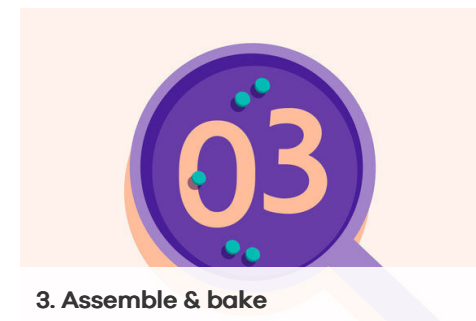
Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add onions and season with **salt** and **pepper**; cook, stirring occasionally, until tender and browned, 5–7 minutes.



2. Finish filling

Add **beans**, **3 tablespoons enchilada sauce**, and **2 tablespoons water**. Season to taste with **salt** and **pepper**. Remove from heat and mix in **pork** and **half of the cheese**. Mix well, breaking up beef into smaller pieces.

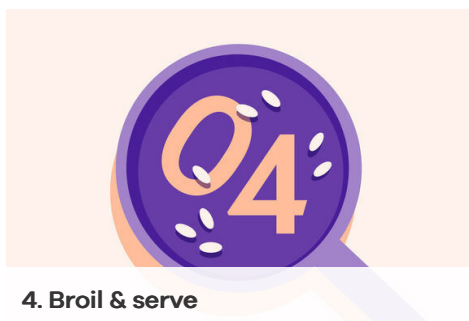
Arrange **tortillas** on a work surface and divide **filling** among them.



3. Assemble & bake

To same skillet, add **2 tablespoons water** and **remaining enchilada sauce from first packet**. Tightly roll up **tortillas** and arrange in skillet, seam-side down.

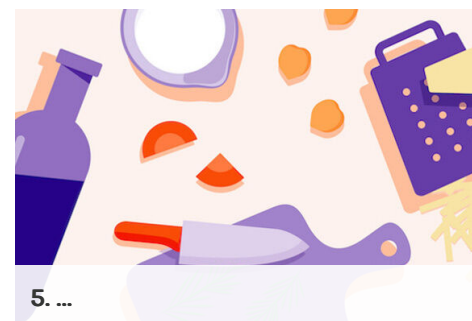
Mix **second packet of enchilada sauce** with **¼ cup water**. Drizzle over tortillas and top with **remaining cheese**. Cover with foil and bake on center oven rack, 15 minutes.



4. Broil & serve

Uncover skillet and switch oven to broil. Broil on center oven rack until **cheese** just starts to brown, 3–5 minutes (watch closely as broilers vary). Meanwhile, coarsely chop **cilantro**.

Serve **pinto bean and pork enchiladas** with **cilantro** over top. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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