

DINNERLY



No Chop! Cheesy Beef Enchiladas with Corn



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 beef enchiladas? Personally, we'd choose B. This dish requires absolutely no prepwork—just mix the sauce together, add beef and corn, assemble the enchiladas, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 6 (6-inch) flour tortillas ^{2,1}
- ¼ oz chorizo chili spice blend
- 2 (4 oz) red enchilada sauce
- 10 oz pkg grass-fed ground beef
- 5 oz corn
- 2 oz shredded cheddar-jack blend ³

WHAT YOU NEED

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

TOOLS

- medium saucepan
- 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 870kcal, Fat 39g, Carbs 76g, Protein 46g



1. Prep tortillas & sauce

Preheat oven to 450°F with a rack in the upper third. Stack **tortillas** and wrap in foil. Bake directly on upper oven rack until warmed through, 3–5 minutes; set aside until step 4.

In a medium saucepan, stir to combine 2 **teaspoons flour** and 1½ **teaspoons chorizo chili spice**; slowly whisk in ¾ **cup water** until combined.



2. Mix sauce & cook beef

To saucepan with **chorizo spice**, stir in **all of the enchilada sauce**. Bring to a boil over high heat. Simmer over medium until slightly thickened, 1–2 minutes. Season to taste with **salt** and **pepper**.

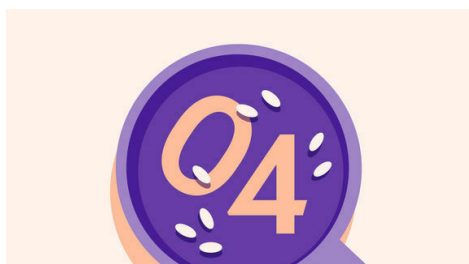
Heat 2 **teaspoons oil** in a medium ovenproof skillet over medium-high. Add **beef**; cook, breaking up into smaller pieces, until browned and cooked though, 3–4 minutes.



3. Finish filling

To skillet with **beef**, add **corn** and **remaining chorizo spice**; cook until corn is tender, 1–2 minutes. Add ¼ **cup of the enchilada sauce mixture**; cook until sauce is absorbed, 1–2 minutes. Season to taste with **salt** and **pepper**; transfer to a bowl.

Spread ¼-inch layer of the enchilada sauce mixture in bottom of same skillet.



4. Assemble, bake & serve

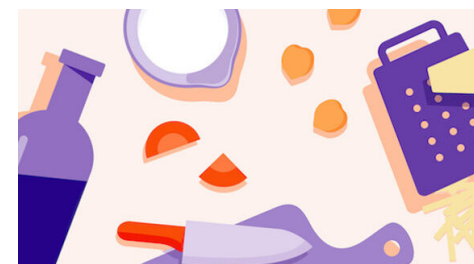
Arrange **tortillas** on a clean work surface. Divide **beef filling** among them; roll up into cylinders and place in skillet, seam-side down. Pour **remaining enchilada sauce mixture** over top; sprinkle with **cheese**. Bake on upper oven rack until cheese is melted and sauce is bubbling, 10–15 minutes.

Let **beef enchiladas** cool for 5 minutes before serving. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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