

# DINNERLY



## BEC Breakfast Enchiladas with Creamy Poblano Filling



40min



2 Servings

You can't have a bad day when the first thing you do in the morning is eat enchiladas. We're giving these baked beauties the BEC treatment, although we couldn't help but throw in some poblano peppers too. With a cheesy sour cream filling and red enchilada sauce poured over top, this saucy dish is ready to jumpstart your day. We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion of enchiladas)

## WHAT WE SEND

- 3 poblano peppers
- 2 scallions
- 4 oz pkg thick-cut bacon
- 6 (6-inch) flour tortillas <sup>3,4</sup>
- 2 (1 oz) sour cream <sup>2</sup>
- 2 (2 oz) shredded cheddar-jack blend <sup>2</sup>
- 4 oz red enchilada sauce

## WHAT YOU NEED

- neutral oil
- 4 large eggs <sup>1</sup>
- kosher salt & ground pepper
- sugar

## TOOLS

- medium baking dish
- medium nonstick skillet
- aluminium foil

## ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 560kcal, Fat 34g, Carbs 35g, Protein 30g



### 1. Prep ingredients

Preheat oven to 425°F with racks in the center and top position. Grease a medium baking dish with **oil**.

Halve **poblano peppers**, discard stems and seeds, then cut into ½-inch pieces. Thinly slice **scallions**. Slice **bacon** into ½-inch pieces.

In a medium bowl, beat **4 large eggs** with a pinch each of **salt and pepper**.



### 2. Cook tortillas & eggs

Brush both sides of **tortillas** with **oil**. Heat a medium nonstick skillet over medium-high. Cook tortillas until browned in spots and just starting to puff, about 30 seconds per side.

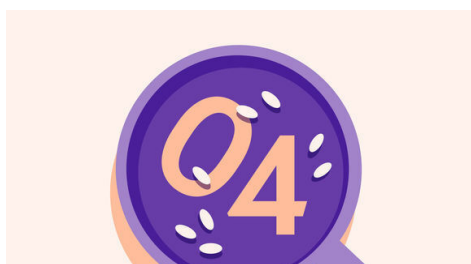
Heat **2 teaspoons oil** in same skillet over medium-high. Add **eggs**; scramble until soft curds form, about 1 minute. Transfer to a medium bowl; wipe out skillet.



### 3. Cook bacon & poblanos

Add **bacon** to same skillet over medium heat. Cook, stirring occasionally, until golden and crisp, 4–6 minutes; transfer to a paper towel-lined plate. Reserve **1 tablespoon bacon fat** in skillet.

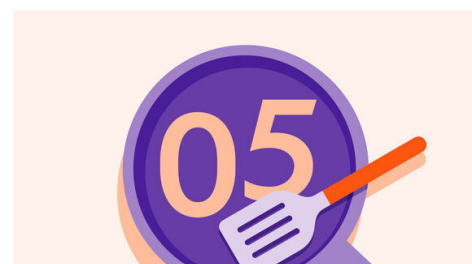
Add **peppers**; cook, stirring often, until softened, 4–6 minutes. Transfer to bowl with **eggs**. Stir in **all of the sour cream** and **half each of the scallions and cheese**.



### 4. Assemble enchiladas

Spread out **tortillas** on a clean work surface. Season **egg mixture** with **salt and pepper**; evenly divide among **tortillas**. Tightly roll up and place seam-side down in prepared baking dish.

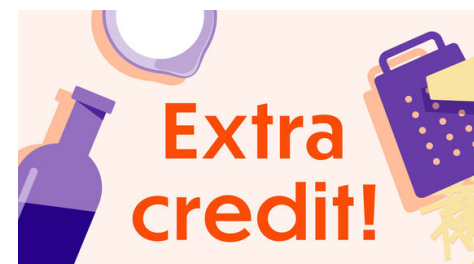
In a medium bowl, whisk together **enchilada sauce**, **¼ cup water**, and **½ teaspoon sugar**. Pour over **enchiladas** and sprinkle with **remaining cheese**, then **bacon**.



### 5. Bake & serve

Cover baking dish with foil; bake **enchiladas** on center oven rack until sauce is bubbling, about 15 minutes. Switch oven to broil. Remove foil and broil on top oven rack until edges are crispy, 2–4 minutes (watch closely as broilers vary).

Serve **breakfast enchiladas** with **remaining scallions** over top. Enjoy!



### 6. Take it to the next level

Do you like ketchup or hot sauce with your BEC? Either works for these enchiladas!