

# DINNERLY



## Chicken Enchiladas with Extra Chicken! & Melted Cheddar-Jack



30-40min



2 Servings

This Tex-Mex style enchilada recipe is a winner-winner, chicken-dinner. Soft tortillas stuffed with chicken, coated in a rich, taco-spiced tomato sauce, and topped with melted cheddar-jack—it's a quick dinner that'll turn even the pickiest eater into a Clean Plate Club champion. We've got you covered!

## WHAT WE SEND

- 1 yellow onion
- 2 (½ lb) pkgs chicken breast strips
- ¼ oz taco seasoning
- 8 oz tomato sauce
- 6 (6-inch) flour tortillas <sup>1,6</sup>
- 2 oz shredded cheddar-jack blend <sup>7</sup>

## WHAT YOU NEED

- garlic
- apple cider vinegar (or red wine vinegar)
- sugar
- kosher salt & ground pepper
- all-purpose flour <sup>1</sup>
- olive oil

## TOOLS

- large skillet
- 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 880kcal, Fat 39g, Carbs 79g, Protein 72g



### 1. Prep chicken

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

Finely chop **onion**. Finely chop **2 teaspoons garlic**.

Cut **chicken strips** into ½-inch pieces.



### 2. Pickle onion & make sauce

Transfer **¼ cup chopped onions** to a medium bowl. Stir in **1 tablespoon vinegar**, **1 teaspoon sugar**, and **¼ teaspoon salt**; set aside, stirring occasionally, for step 5.

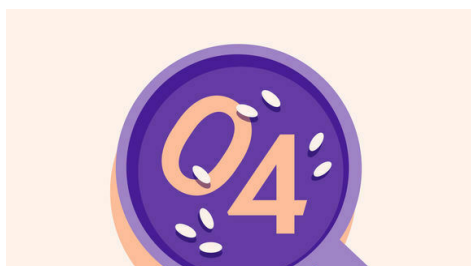
In a separate medium bowl, combine **taco seasoning** and **2 teaspoons flour**. Slowly whisk in **tomato sauce**, **¾ cup water**, **1 tablespoon oil**, and **1 teaspoon vinegar**; season to taste with **salt** and **pepper**.



### 3. Prep tortillas & filling

Stack **tortillas**, wrap in foil, and place on upper oven rack until warmed through, about 5 minutes.

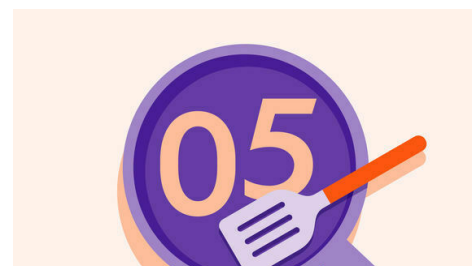
Heat **2 tablespoons oil** in a large skillet over medium-high. Add **chicken**, **remaining chopped onions**, and a **pinch of salt**; cook until onions are softened and chicken is cooked through, about 3 minutes. Add **chopped garlic**; cook until fragrant, about 30 seconds. Remove from heat.



### 4. Finish filling & assemble

Stir **½ cup of the sauce** and **half of the cheese** into skillet with **chicken**; season to taste with **salt** and **pepper**.

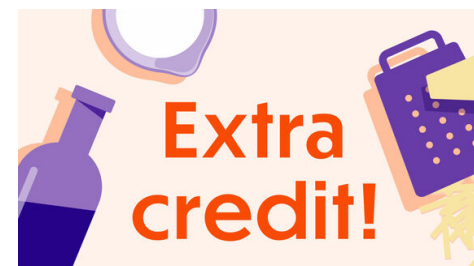
Spread **¼ cup of the sauce** across the bottom of a medium baking dish. Place **tortillas** on a work surface. Evenly divide **filling** among tortillas, then tightly roll up and place seam-side down in prepared baking dish.



### 5. Finish & serve

Pour **remaining sauce** over **enchiladas**, then sprinkle with **remaining cheese**. Bake on upper oven rack until **cheese** is melted and **sauce** is bubbling, 8–10 minutes. Let sit 5 minutes.

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



### 6. Take it to the next level

For the more adventurous palates at your table, top these enchiladas with a corn and black bean salsa. Combine charred sweet corn, black beans, lime juice, grated garlic, and finely chopped cilantro. Drizzle with olive oil and season with salt and pepper, as desired.