

DINNERLY



Cheesy Taco Pinwheels with Readymade Chicken

Refried Beans & Sour Cream



20-30min



2 Servings

Think saucy enchiladas, but fancier. It doesn't matter the shape, size, or form of these ready made chicken and refried bean-stuffed tortillas covered in rich, taco-spiced tomato sauce and a heavy layer of melted cheese—we want to dive right the fork in. We've got you covered!

WHAT WE SEND

- 6 (6-inch) flour tortillas ^{2,1}
- ½ lb pkg ready to heat chicken
- ¼ oz taco seasoning
- 8 oz tomato sauce
- 16 oz can refried beans ²
- 3 (¾ oz) pieces cheddar ³
- 2 (1 oz) sour cream ³

WHAT YOU NEED

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

TOOLS

- box grater
- medium (10") 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 970kcal, Fat 35g, Carbs 109g, Protein 62g



1. Char tortillas

Preheat broiler with a rack 6 inches from heat. Place **tortillas** on a sheet of foil. Broil on top oven rack, turning frequently, until pliable, 10–15 seconds per side. Wrap in foil or a clean kitchen towel to keep warm.

Preheat oven to 450°F.

Use your fingers or two forks to break up **chicken** into bite-sized pieces.

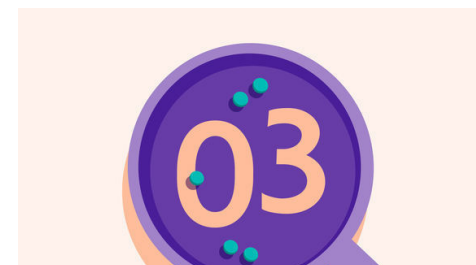


2. Prep ingredients

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

Finely chop **2 teaspoons garlic**. Add to a medium bowl with **beans, chicken**, and **¼ cup of the sauce mixture**.

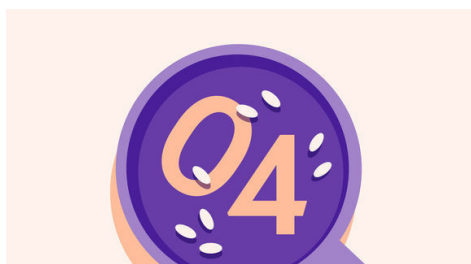
Coarsely grate **all of the cheese**.



3. Assemble pinwheels

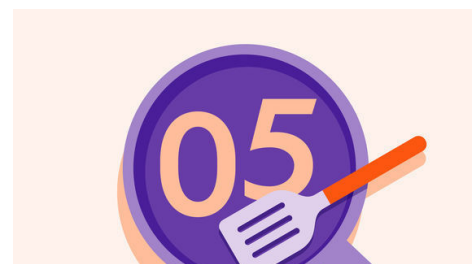
Spread **¼ cup of the sauce mixture** in a medium ovenproof skillet.

Place **tortillas** on a work surface and evenly divide **bean and chicken filling**, spreading almost to edges. Tightly roll up tortillas, then carefully cut each crosswise into 3 pieces. Place **pinwheels** upright in skillet. Pour **remaining sauce mixture** over top.



4. Bake pinwheels

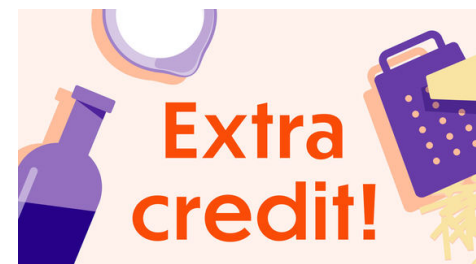
Bake on top oven rack until **tortillas** are slightly crisp and **sauce** is bubbling, about 10 minutes. Sprinkle **cheese** over top, then return to oven and bake until cheese is melted, about 5 minutes more.



5. Prep sour cream & serve

Transfer **all of the sour cream** to a small bowl. Stir in **1 teaspoon water** at a time until it drizzles from a spoon; season to taste with **salt** and **pepper**.

Serve **refried bean and chicken taco pinwheels** drizzled with **sour cream**. Enjoy!



6. Add some green!

Throw some color on the plate with a crunchy romaine salad tossed with sliced tomatoes, chopped fresh cilantro, and a light dressing of lime juice and olive oil.