

DINNERLY



Breakfast Queso Fundido Enchiladas

Stuffed with Country Sausage, Eggs & Potatoes



40min



2 Servings

Apparently having queso fundido for breakfast isn't "socially acceptable," so we're bringing the FUN of the classic dip by combining it with breakfast enchiladas. Wrap scrambled eggs, potatoes, and sausage in tortillas, then pour a creamy sauce over top with a sprinkle of cheese. A meal this good doesn't have to be confined to breakfast time—have it for dinner too! We've got you covered! (2p-plan serves 4, 4p-plan serves 8)

WHAT WE SEND

- 1 potato
- ½ lb pkg country-style sausage
- 2 (1 oz) cream cheese ³
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas ^{4,2}
- 2 (2 oz) shredded cheddar-jack blend ³
- 4 oz salsa

WHAT YOU NEED

- 3 large eggs ¹
- neutral oil
- kosher salt & ground pepper
- all-purpose flour ²
- garlic

TOOLS

- microwave
- medium baking dish
- medium nonstick skillet

COOKING TIP

No microwave? Add cut potatoes to a small saucepan with enough water to cover by 1 inch. Simmer until just tender when pierced with a knife, about 5 minutes.

ALLERGENS

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

NUTRITION PER SERVING

Calories 510kcal, Fat 29g, Carbs 35g, Protein 28g



1. Prep & soften potatoes

Preheat oven to 425°F with racks in the center and top position. Grease a medium baking dish with **oil**. Finely chop **2 teaspoons garlic**; reserve for step 3.

Scrub **potato** and cut into ½-inch pieces. Place in a small microwave-safe bowl and cover with a damp paper towel. Microwave until just tender when pierced with a knife, about 5 minutes (watch closely as microwaves vary).



2. Cook eggs

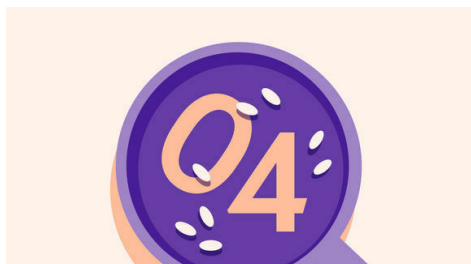
Beat **3 large eggs** in a medium bowl. Heat **1 tablespoon oil** in a medium nonstick skillet. Add eggs and scramble until soft curds form, 1–2 minutes. Season with **a pinch each of salt and pepper**. Transfer to a plate and break into large pieces, if necessary. Wipe out skillet.



3. Cook sausage & potatoes

Heat **1 tablespoon oil** in same skillet over medium-high. Add **sausage**; cook, breaking up into smaller pieces, until well browned and almost cooked through, 3–5 minutes.

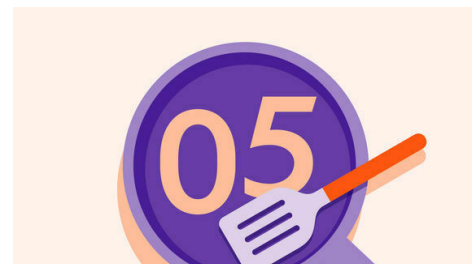
Add **potatoes** (reserve bowl) and **chopped garlic**; continue to cook, stirring occasionally, until potatoes are browned and sausage is cooked through, 5–7 minutes more. Season to taste with **salt and pepper**.



4. Make sauce & assemble

In same microwave-safe bowl, add **all of the cream cheese**; microwave until softened, about 30 seconds. Whisk in **salsa, taco seasoning, ¾ cup water**, and **1 tablespoon flour**.

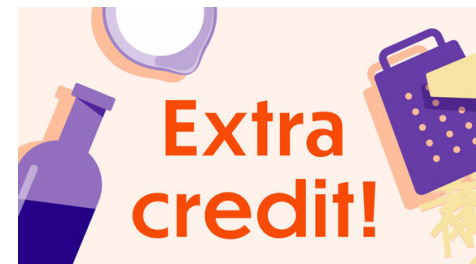
On a clean work surface, evenly divide **scrambled eggs** among **tortillas**. Top each with **a few spoonfuls of potato and sausage filling**. Tightly roll up and place seam-side down in prepared baking dish.



5. Finish & serve

Pour **cream cheese sauce** over **enchiladas** and sprinkle with **cheese**. Cover baking dish with foil; bake on center oven rack until sauce is bubbling, about 15 minutes. Switch oven to broil; remove foil and transfer baking dish to top oven rack.

Broil **queso fundido enchiladas** until **cheese** is golden-brown, 2–4 minutes (watch closely as broilers vary). Enjoy!



6. Load 'em up

Serve these breakfast enchiladas with a dollop of sour cream, freshly made guac, or some extra salsa on the side.