

# DINNERLY



## No Chop! Low-Cal Chicken Enchiladas with Corn Tortillas & Roasted Red Peppers



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 chicken enchiladas? Personally, we'd choose B. This dish requires absolutely no prepwork—just season the ready-to-heat shredded chicken, 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

- 4 oz red enchilada sauce
- ½ lb pkg ready to heat chicken
- ¼ oz taco seasoning
- 4 oz roasted red peppers
- 6 (6-inch) corn tortillas
- 2 oz shredded cheddar-jack blend <sup>7</sup>

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

## TOOLS

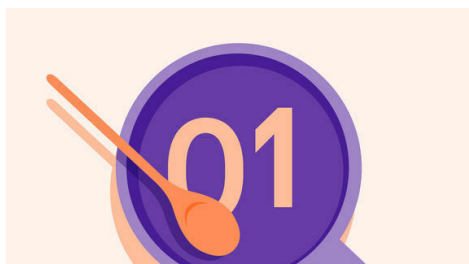
- 8x8-inch baking dish
- medium nonstick skillet

## ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 470kcal, Fat 13g, Carbs 48g, Protein 39g

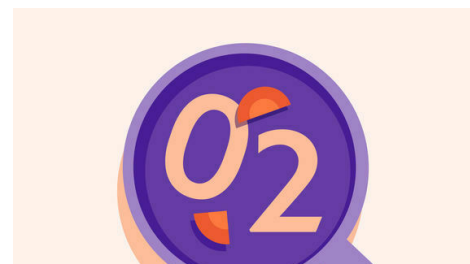


### 1. Prep sauce & filling

Preheat oven to 425°F with a rack in the center. Grease an 8x8-inch baking dish with **oil**.

In a liquid measuring cup, stir to combine ½ **cup water** and **all of the enchilada sauce**; set aside until step 3.

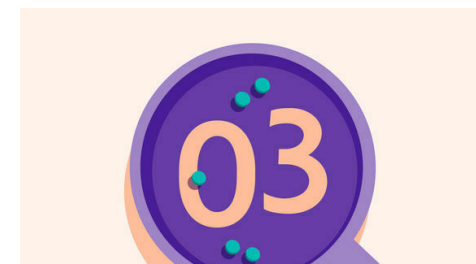
Pat **chicken** dry; transfer to a medium bowl. Use fingers to break into bite-sized pieces. Toss with **taco seasoning** and **red peppers**. Season with **salt** and **pepper**.



### 2. CORN TORTILLA VARIATION

Rub both sides of each **tortilla** with **oil**. Heat a medium nonstick skillet over medium-high. Cook one tortilla at a time until browned in spots and starting to puff, about 30 seconds per side.

Place tortillas on a clean work surface; evenly divide **chicken** among them. Tightly roll up into cylinders and place, seam-side down, in prepared baking dish.



### 3. Bake & serve

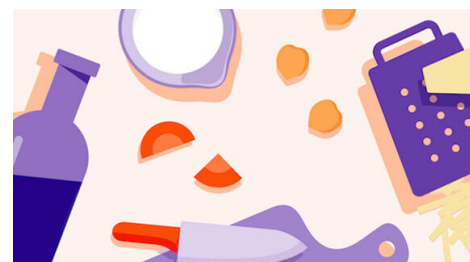
Pour **reserved enchilada sauce** evenly over **tortillas**; sprinkle **cheese** over top.

Bake **chicken enchiladas** on center oven rack until edges are golden-brown and sauce is thickened and bubbling, 18–20 minutes. Enjoy!



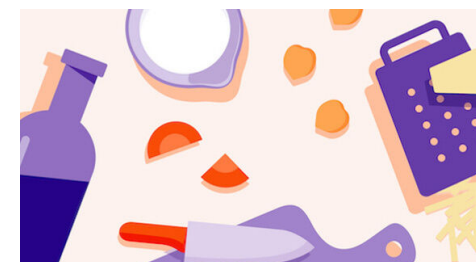
### 4. ...

What were you expecting, more steps?



### 5. ...

You're not gonna find them here!



### 6. ...

Kick back, relax, and enjoy your Dinnerly!