

# DINNERLY



## Cheesy Skillet Chicken Enchiladas with Scallions & Cheddar



30-40min



2 Servings

This Tex-Mex inspired skillet enchilada is a winner-winner-chicken-dinner. Each bite is full of tender chicken, gooey cheddar cheese, crisp flour tortillas, and rich tomato sauce spiked with our taco spice blend. It all comes together to create a quick dinner sure to turn even the pickiest eater into a Clean Plate Club champion. We've got you covered!

## WHAT WE SEND

- 2 scallions
- 6 (6-inch) flour tortillas <sup>1,6</sup>
- ¼ oz taco seasoning
- 8 oz tomato sauce
- ½ lb pkg ready to heat shredded beef <sup>1,6</sup>
- 2 (2 oz) shredded cheddar-jack blend <sup>7</sup>

## WHAT YOU NEED

- all-purpose flour <sup>1</sup>
- olive oil
- white wine vinegar (or apple cider vinegar) <sup>17</sup>
- kosher salt & ground pepper

## TOOLS

- medium (10") ovenproof skillet

## ALLERGENS

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 910kcal, Fat 50g, Carbs 86g, Protein 42g



### 1. Prep scallions & cheese

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

Trim ends from **scallions**, then thinly slice, keeping dark greens separate for serving.



### 2. Make enchilada sauce

Stack **tortillas** and wrap in foil. Bake directly on upper oven rack until warmed through, 3–5 minutes; set aside.

In a medium bowl, stir to combine 1½ **teaspoons taco seasoning** and 2 **teaspoons flour**; slowly whisk in ½ **cup water** to combine. Stir in **tomato sauce**, **white and light green scallions**, 1 **tablespoon oil**, and 1 **teaspoon vinegar**. Season to taste; set aside until step 4.



### 3. Cook beef

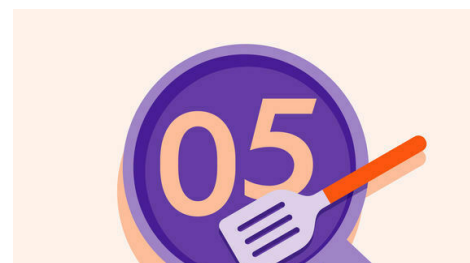
Pat **beef** dry and break into 1-inch pieces, if necessary. Heat 1½ **tablespoons oil** in a medium ovenproof skillet over medium-high. Add **beef**, **remaining taco seasoning**, and a **pinch each of salt and pepper**; cook, stirring once, until browned and warmed though, 3–5 minutes. Transfer to a bowl. Rinse and wipe out skillet.



### 4. Assemble enchiladas

Spread ½ **cup of the enchilada sauce** into the bottom of same skillet.

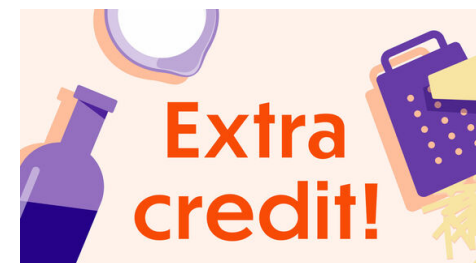
Arrange **tortillas** on a clean work surface. Divide **beef filling** among tortillas, then roll up each into cylinders and place in prepared skillet, seam-side down.



### 5. Bake enchiladas & serve

Pour **remaining enchilada sauce** over **tortillas**, then sprinkle with **all of the cheese**. Bake **enchiladas** on upper oven rack until **cheese** is melted and **sauce** is bubbling, about 10 minutes. Remove from oven and let cool 5 minutes.

Serve **skillet beef enchiladas** sprinkled with **remaining scallions** over top. Enjoy!



### 6. Did you know?

Research shows that about ⅓ of food in US grocery stores is thrown out. Here at Dinnerly, we only buy what we need, when we need it, which is why <1% of our food goes to waste. On top of that, we are committed to cutting our food loss and waste by another 50% by 2030.