

DINNERLY



No Chop! Cheesy Beef Enchiladas Verde

with Sour Cream



30min



2 Servings

At the end of a long day, all we really want—no, all we really NEED—is a hot plate of saucy enchiladas fresh out of the oven. We're topping off these beef enchiladas with cheddar-jack cheese, cool sour cream, and our special salsa verde with a tart, bright flavor that's absolutely poppin'. We've got you covered!

WHAT WE SEND

- ¼ oz granulated garlic
- 4 oz green enchilada sauce^{1,6}
- 1 pkt turkey broth concentrate
- 2 (1 oz) sour cream⁷
- 10 oz pkg grass-fed ground beef
- 6 (6-inch) flour tortillas^{1,6}
- 2 oz shredded cheddar-jack blend⁷

WHAT YOU NEED

- all-purpose flour¹
- kosher salt & ground pepper
- neutral oil

TOOLS

- medium ovenproof skillet

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 890kcal, Fat 45g, Carbs 65g, Protein 46g



1. Prep salsa verde

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

In a liquid measuring cup, whisk together ¼ **teaspoon granulated garlic**, **green enchilada sauce**, **turkey broth concentrate**, **half of the sour cream**, **1 cup water**, **2 tablespoons flour**, and ½ **teaspoon salt**; reserve for step 3.



2. Cook beef

Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add **beef** and season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned and cooked though, 3–4 minutes. Transfer to a bowl.



3. Cook salsa verde

Add **reserved sauce** to same skillet. Bring to a boil and cook, whisking constantly, until thickened and coats back of a spoon, about 3 minutes. Add ¼ **cup of the sauce** to bowl with **beef** and stir to combine.

Transfer **half of the remaining sauce** to a small bowl.



4. Assemble & bake

Arrange **tortillas** on a work surface. Divide **beef filling** among each, then roll up and place seam-side down in skillet with **sauce**. Pour **remaining sauce** over top, then sprinkle with **cheese**.

Bake **enchiladas** on upper oven rack until cheese is melted and sauce is bubbling, 12–15 minutes (watch closely as ovens vary).



5. Finish & serve

Remove **enchiladas** from oven and let cool for 5 minutes. In a small bowl, thin **remaining sour cream** by adding **1 teaspoon water at a time** until it drizzles from a spoon. Season to taste with **salt** and **pepper**.

Serve **beef enchiladas verde** with **sour cream** alongside or drizzled over top. Enjoy!



6. Take it to the next level

The topping options for these enchiladas are endless! Add cilantro, shredded lettuce, pico de gallo, and maybe your favorite hot sauce.