

DINNERLY



Cheesy Chicken 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 chicken 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^{2,3}
- 1 pkt turkey broth concentrate
- 2 (1 oz) sour cream¹
- 10 oz pkg ground chicken
- 6 (6-inch) flour tortillas^{2,3}
- 2 oz shredded cheddar-jack blend¹

WHAT YOU NEED

- all-purpose flour³
- kosher salt & ground pepper
- neutral oil

TOOLS

- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 750kcal, Fat 34g, Carbs 65g, Protein 50g



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 chicken

Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add **chicken** and season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned and cooked through, 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 **chicken** and stir to combine.

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



4. Assemble & bake

Arrange **tortillas** on a work surface. Divide **chicken 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 **chicken 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.