

DINNERLY



No Chop! 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^{1,6}
- 1 pkt turkey broth concentrate
- 2 (1 oz) sour cream⁷
- 10 oz pkg ground chicken
- 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

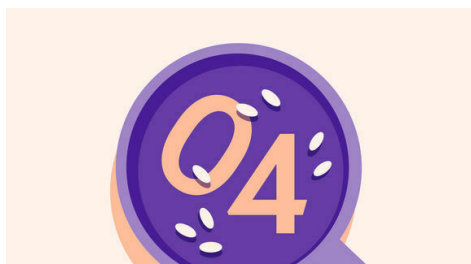
Calories 750kcal, Fat 34g, Carbs 65g, Protein 50g



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.



4. Assemble & bake

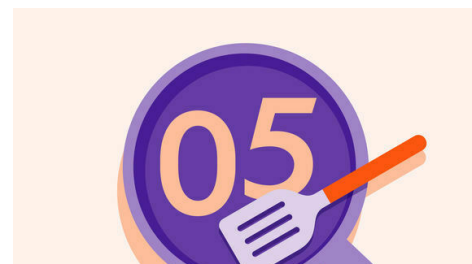
Arrange **tortillas** on a work surface. Divide **chicken filling** among each, then roll up and place seam-side down in skillet with **sauce**. Pour **remaining sauce** over top, then sprinkle with **cheese**.

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



2. Cook chicken

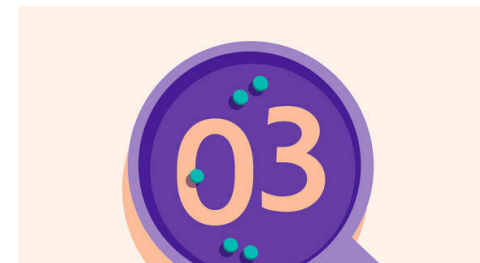
Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add **chicken** and season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned and cooked through, 3–4 minutes. Transfer to a bowl.



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**.

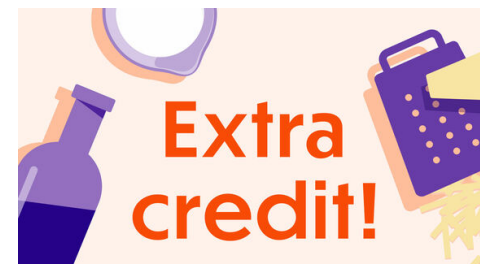
Serve **chicken enchiladas verde** with **sour cream** alongside or drizzled over top. Enjoy!



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.



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.