

# DINNERLY



## Chicken Enchiladas with Roasted Peppers & Cheddar Cheese



30-40min



2 Servings

Ground chicken is best served snuggled up with roasted red peppers in a rolled tortilla and covered in red enchilada sauce and melty cheese, in our opinion. Our very correct opinion. We've got you covered!



### WHAT WE SEND

- 4 oz red enchilada sauce
- 10 oz pkg ground chicken
- ¼ oz taco seasoning
- 4 oz roasted red peppers
- 6 (6-inch) flour tortillas <sup>1,2</sup>
- 2 oz shredded cheddar-jack blend <sup>3</sup>

### WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper

### TOOLS

- medium ovenproof skillet (preferably cast-iron)

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 690kcal, Fat 30g, Carbs 63g, Protein 49g



#### 1. Prep sauce & filling

Preheat oven to 425°F with a rack in the center.

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

Finely chop 1 teaspoon garlic.



#### 2. Cook chicken

Heat 1 tablespoon oil in a medium ovenproof skillet (preferably cast-iron) over medium-high until shimmering. Add chicken and cook, breaking up into smaller pieces, until lightly browned and cooked through, 4–5 minutes. Add chopped garlic, taco seasoning, and roasted peppers. Season to taste with salt and pepper. Transfer to a bowl.

Wipe out skillet.



#### 3. Assemble enchiladas

Rub both sides of tortillas with oil. Heat same 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 skillet. Evenly pour enchilada sauce over top; sprinkle with cheese.



#### 4. Bake & serve

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



#### 5. ...

What were you expecting, more steps?



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!