

DINNERLY



No Chop! Cheesy Chicken Enchiladas Verde

with Sour Cream



30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these chicken enchiladas verde? Personally, we'd choose B. This dish requires absolutely no prepwork—just mix the sauce together, cook the chicken, assemble, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 4 oz green enchilada sauce^{2,1}
- 1 pkt chicken broth concentrate
- 2 (1 oz) sour cream³
- ¼ oz taco seasoning
- 2 (2 oz) shredded cheddar-jack blend³
- 6 (6-inch) flour tortillas^{2,1}
- ½ lb pkg ready to heat chicken

WHAT YOU NEED

- all-purpose flour¹
- kosher salt & ground pepper

TOOLS

- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 730kcal, Fat 35g, Carbs 61g, Protein 50g



1. Prep chicken & sauce

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

Pat **chicken** dry and transfer to a bowl; use your fingers to break into bite-sized pieces.

In a liquid measuring cup, whisk together **enchilada sauce, chicken broth concentrate, half each of the sour cream and taco seasoning, 1 cup water, 2 tablespoons flour, and ½ teaspoon salt.**



2. Cook sauce & mix chicken

Add **sauce mixture** to a medium ovenproof skillet; bring to a boil over high heat, whisking constantly. Lower heat to medium and cook until thickened and coats back of a spoon, 2–3 minutes. Reserve liquid measuring cup.

To bowl with **chicken**, add **¼ cup of the sauce, half of the cheese, and remaining taco seasoning**; mix well.

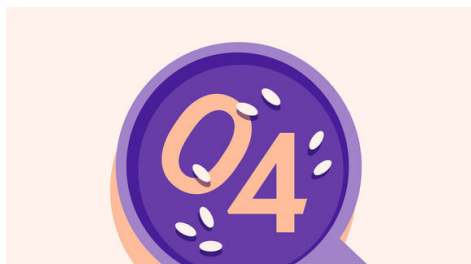


3. Assemble & bake

Transfer **half of the remaining sauce** to reserved measuring cup.

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

Bake on upper oven rack until cheese is melted and sauce is bubbling, 12–15 minutes. Let cool for 5 minutes.



4. Prep sour cream & serve

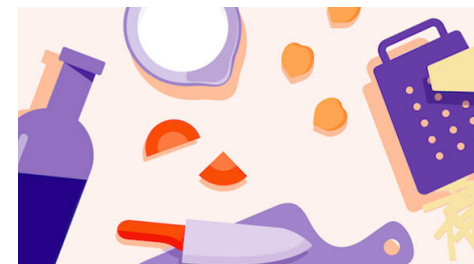
In a small bowl, thin **remaining sour cream** by adding **1 teaspoon water at a time** until it drizzles from a spoon. Season to taste with **salt** and **pepper**.

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



5. ...

What were you expecting, more steps?



6. ...

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