

DINNERLY



Shredded Beef Enchiladas with VELVEETA® Cheese Sauce



20-30min



2 Servings

Just how easy can homemade enchiladas be? When all your ingredients come with an aluminum tray to assemble them in, the answer is—pretty easy! Ready-to-heat shredded beef, enchilada sauce, and smooth VELVEETA® Cheese Sauce are perfectly baked in under half an hour. We've got you covered!

WHAT WE SEND

- ½ lb pkg ready to heat shredded beef ^{1,2}
- 2½ oz corn
- ¼ oz taco seasoning
- 4 oz VELVEETA® Cheese Sauce ³
- 2 (4 oz) red enchilada sauce
- aluminum foil tray
- 6 (6-inch) corn tortillas
- 1 romaine heart

WHAT YOU NEED

- Your choice!

TOOLS

- microwave
- aluminium foil

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 26g, Carbs 81g, Protein 33g



1. Mix filling

Preheat oven to 400°F with a rack in the center.

Pat **beef** dry; coarsely chop into ½-inch pieces. In a large bowl, mix to combine **beef, corn, taco spice, half of the VELVEETA® cheese sauce, and 2 tablespoons enchilada sauce.**



2. Assemble enchiladas

Stir ¼ cup **water** into **remaining enchilada sauce**; spread ⅓ of the sauce on the bottom of aluminum tray.

Wrap **tortillas** in a damp paper towel; microwave until warm and pliable, 1–2 minutes. Arrange tortillas on a clean work surface. Divide **beef filling** among them. Roll up into cylinders and place seam-side down in tray. Spoon **remaining sauce and VELVEETA® cheese sauce** over top.



3. Bake & serve

Cover tray with foil; bake on center rack until warmed through, 15 minutes. Uncover and bake until **sauce** is bubbly and edges of **tortillas** are lightly browned, 8–10 minutes more. Thinly slice desired amount of **lettuce** for serving.

Serve **enchilada tray bake** with **shredded lettuce**. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!