

DINNERLY



Family Friendly! Red Chicken Enchiladas with Sour Cream & Cilantro



1,5h



2 Servings

Can you think of a more beautiful sight than a big dish of enchiladas fresh from the oven? We can't (and we don't want to). Sautéed onion, tender chicken thighs, taco seasoning, and heaps of cheese combine with tangy enchilada sauce and corn tortillas. It wouldn't be a proper enchilada party without the toppings—shredded lettuce, cilantro, and a cool dollop of sour cream. We've got you covered! (2-p serves 4; 4-p serves 8)

WHAT WE SEND

- 1 yellow onion
- ¼ oz taco seasoning
- 2 (10 oz) pkgs cubed chicken thighs
- 4 (4 oz) red enchilada sauce
- ½ oz fresh cilantro
- 4 (2 oz) shredded cheddar-jack blend¹
- 12 (6-inch) corn tortillas
- 1 romaine heart
- 2 (1 oz) sour cream¹

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- medium pot
- 9x13-inch baking dish
- microwave

ALLERGENS

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

NUTRITION PER SERVING

Calories 740kcal, Fat 36g, Carbs 55g, Protein 49g



1. Begin filling

Preheat oven to 350°F with a rack in the center. Finely chop **onion**; reserve ⅓ cup. In a medium pot, heat **2 tablespoons oil** over medium heat. Add remaining onions and **a pinch of salt**. Cook, stirring occasionally, until softened, about 5 minutes. Add **taco seasoning**; cook until fragrant, about 1 minute. Add **chicken** and stir to coat in seasoning; season with **salt** and **pepper**.



2. Simmer chicken

Add **enchilada sauce** and ½ cup **water** to pot. Bring to a simmer and reduce heat to medium-low. Simmer, stirring occasionally, until **chicken** is cooked through, 5–8 minutes.

Using a slotted spoon, transfer **chicken** and **onions** to a large bowl; place in freezer to cool for 5 minutes, stirring halfway through. Reserve **enchilada sauce** in pot, off heat.



3. Mix filling

Shred **chicken** into smaller pieces, if desired; season to taste with **salt** and **pepper**. Finely chop **cilantro leaves and stems**. Add **half each of the cheese and cilantro** to chicken and mix well.

Spread ⅓ of the **enchilada sauce** on the bottom of a 9x13-inch baking dish. Wrap **tortillas** in damp paper towels in stacks of 6; microwave until warm and flexible, 1–2 minutes.



4. Assemble enchiladas

Arrange **half of the tortillas** (keep remaining tortillas wrapped) on a clean work surface. Divide **half of the filling** between tortillas; roll tightly. Arrange in prepared baking dish. Repeat filling and rolling remaining tortillas.

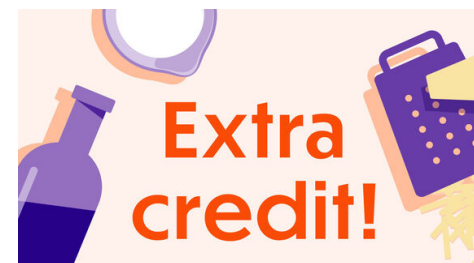
Pour **remaining enchilada sauce** over **tops of enchiladas** and spread evenly. Sprinkle **remaining cheese** in 2 even rows across centers of enchiladas.



5. Bake & serve

Bake **enchiladas** until heated through and **cheese** is melted, 20–25 minutes. Sprinkle with **remaining cilantro**.

Halve **lettuce** lengthwise, then thinly slice half, discarding stem (save rest for own use). Serve **enchiladas** with **lettuce**, **reserved onion**, and **sour cream**. Enjoy!



6. Spice up your life!

This dish is already packed with flavor but if you want a little heat, finish the enchiladas with a dash of your favorite hot sauce!