



## Cheesy Enchiladas with Ready to Heat Chicken

with Cilantro



30-40min



2 Servings

The ultimate Mexican comfort food, cheesy saucy enchiladas are simple to prepare and perfect for any night of the week. With our ready to heat shredded chicken, they come together even quicker and bake to a bubbly golden brown. Flour tortillas encase the succulent chicken and simmer in a flavorful red sauce with melted cheese over top and cilantro for a fresh herbal garnish.



## What we send

- 1 yellow onion
- garlic
- ¼ oz fresh cilantro
- 2 (4 oz) red enchilada sauce
- ½ lb pkg ready to heat chicken
- 6 (6-inch) flour tortillas <sup>1,3</sup>
- 2 (2 oz) shredded cheddar-jack blend <sup>2</sup>

## What you need

- neutral oil
- kosher salt & ground pepper

## Tools

- medium skillet
- aluminium foil

### Cooking tip

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### Allergens

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

### Nutrition per serving

Calories 780kcal, Fat 35g, Carbs 71g, Protein 51g



### 1. Prep ingredients

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

Halve **onion** and thinly slice. Finely chop **2 teaspoons garlic**. Pick **cilantro leaves** from stems and set leaves aside in a damp paper towel until step 6. Finely chop **cilantro stems**. In a large bowl or measuring cup, combine **all of the red enchilada sauce** with **½ cup water**.



### 4. Deglaze

Add **¼ cup water** to skillet and bring to a simmer, scraping up any bits from the bottom of the skillet. Cook until water is mostly evaporated and **chicken** is nicely coated, about 2 minutes. Transfer mixture to bowl and remove skillet from heat.



### 2. Cook onions

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **onions**; season with **salt** and **pepper**. Cook until softened and starting to brown, 5-7 minutes.



### 5. Make enchiladas

Lay **tortillas** out on a work surface. Divide **filling** and **1 packet of cheese** evenly among tortillas.

Pour **½ cup enchilada sauce** into skillet. Roll up tortillas and place seam sides down in skillet. Pour **remaining enchilada sauce** over top. Sprinkle **remaining cheese** over the top of **enchiladas**.



### 3. Heat chicken

Use your fingers or two forks to break up **chicken** into bite-sized pieces. Add **shredded chicken** to skillet with **onions** and cook, breaking meat up into smaller pieces if necessary, until just browned and warmed through. Reduce heat to medium. Add **garlic** and **cilantro stems**; cook until fragrant, about 1 minute.



### 6. Bake & serve

Cover skillet with aluminum foil and bake **enchiladas** on center oven rack until **sauce** is bubbling, about 15 minutes. If desired, switch oven to broil and cook until top is just browned, about 2 minutes. Let rest for 5 minutes. Garnish with **reserved cilantro leaves** and serve. Enjoy!