



Cheesy Shredded Beef Enchiladas

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 beef, they come together even quicker and bake to a bubbly golden brown. Flour tortillas encase the succulent beef 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 shredded beef ^{2,3}
- 6 (6-inch) flour tortillas ^{2,3}
- 2 (2 oz) shredded cheddar-jack blend ¹

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- medium skillet
- aluminium foil

Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

Allergens

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

Nutrition per serving

Calories 830kcal, Fat 39g, Carbs 87g, Protein 41g



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 **beef** 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.



3. Heat beef

Add **shredded beef** 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.



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**.



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!