

DINNERLY



Shredded Beef Enchiladas with Cheddar Cheese



20-30min



2 Servings

Something about this dish makes us want to take a swim in the tomatoey sauce, gooey cheese, and tender shredded beef, y'know? Okay, just us? Well, we think one taste of these enchiladas will change your mind. Break out your swimsuits. We've got you covered!

WHAT WE SEND

- 2 (4 oz) red enchilada sauce
- ¼ oz fresh cilantro
- 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

- olive oil

TOOLS

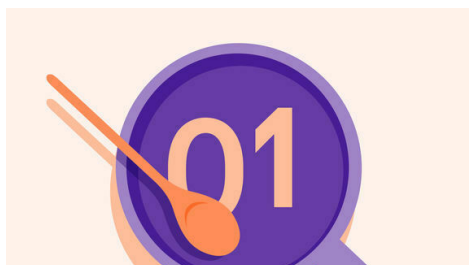
- medium ovenproof skillet
- aluminium foil

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 44g, Carbs 77g, Protein 40g

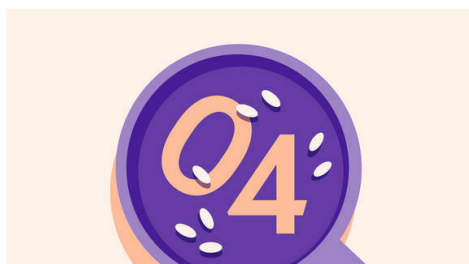


1. Prep ingredients

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

In a large measuring cup or bowl, combine **all of the red enchilada sauce** with ½ cup **water**.

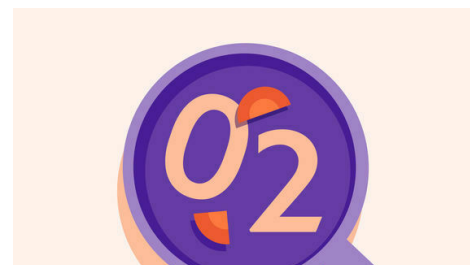
Pick **cilantro leaves** from **stems** and place in a damp paper towel; set aside until ready to serve. Finely chop stems.



4. Bake & serve

Cover skillet with aluminum foil and bake on center oven rack until **sauce** is bubbling, about 15 minutes. Optionally, switch oven to broil and remove foil; broil until **cheese** is just browned, about 2 minutes. Let rest for 5 minutes.

Serve **shredded beef enchiladas** sprinkled with **cilantro leaves**. Enjoy!



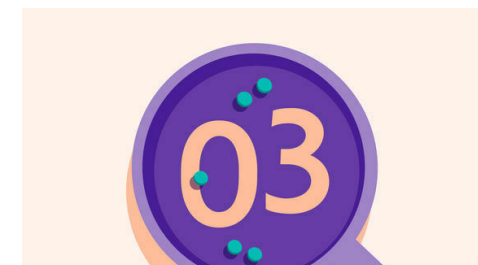
2. Cook beef

Heat **1 tablespoon oil** in a medium ovenproof skillet. Add **beef** and cook, breaking up into smaller pieces, until just browned and cooked through, 3–4 minutes. Add **cilantro stems** and ¼ cup **water**; cook until water is mostly evaporated and beef is well coated.



5. ...

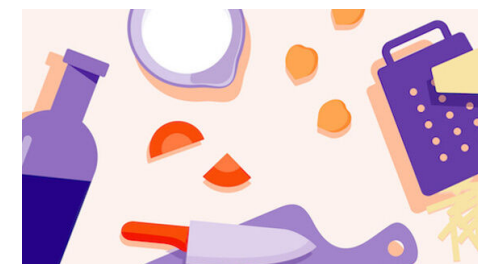
What were you expecting, more steps?



3. Assemble enchiladas

Place **tortillas** on a work surface. Evenly divide **beef** and **half of the cheese** among them.

Spread ½ cup of the **enchilada sauce** in bottom of same skillet. Roll up tortillas and place seam-side down in skillet. Pour **remaining enchilada sauce** over top. Sprinkle with **remaining cheese**.



6. ...

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