



Make-Ahead Breakfast Enchiladas

with Chorizo, Potato & Poblano Peppers



5h



2 Servings

We've found the perfect way to get a delicious breakfast on the table—without any of the morning stress. These make-ahead enchiladas feature flour tortillas filled with tender potatoes, poblano peppers, and warming chorizo sausage. A blanket of cheese and a creamy egg-based sauce makes this a satisfying brunch bake that will happily serve a crowd. (2p-plan serves 4; 4p-plan serves 8 —nutrition reflects 1 portion of enchiladas)

What we send

- 1 potato
- 1 yellow onion
- 1 poblano pepper
- ½ lb pkg chorizo sausage
- 2 (2 oz) shredded cheddar-jack blend ²
- 6 (6-inch) flour tortillas ^{3,4}
- ¼ oz fresh cilantro
- 4 oz salsa
- ¼ oz cornstarch
- ¼ oz granulated garlic

What you need

- olive oil
- kosher salt & ground pepper
- 4 large eggs ¹
- 1 cup milk ²

Tools

- medium baking dish (7x10" or 8x8")
- microwave
- medium nonstick skillet

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 590kcal, Fat 30g, Carbs 47g, Protein 34g



1. Prep ingredients

Coat a medium baking dish with nonstick cooking spray or **oil**.

Scrub **potato**, then cut into ¼-inch pieces. Place in a small microwave-safe bowl, cover with a damp paper towel, and microwave until just tender when pierced with a knife, 5-7 minutes.

Finely chop **onion**. Halve **poblano pepper**, discard stem and seeds, then cut into ¼-inch pieces.



4. Assemble enchiladas

Arrange **tortillas** on a work surface. Divide **chorizo filling** among tortillas, then roll up and place, seam side down, in prepared baking dish. Pour **egg mixture** over filled tortillas. Sprinkle **remaining cheese** over top. Cover with foil and refrigerate overnight.



2. Cook chorizo & potatoes

Heat **2 tablespoons oil** in a medium nonstick skillet over high. Add **chorizo** and cook, breaking meat up into smaller pieces, until browned, 3-5 minutes. Add **cooked potatoes** and **½ teaspoon granulated garlic**; season with **salt** and **pepper**. Cook stirring occasionally, until potatoes are browned, and chorizo is cooked through, 4-6 minutes.



5. Bake enchiladas

Preheat oven to 350°F with a rack in the center.

Bake **enchiladas**, covered, on center oven rack for 35 minutes. Uncover and continue baking until **cheese** is melted and enchiladas and **eggs** are set, 10-15 minutes more. Let cool for 5 minutes.



3. Add vegetables

Add **onions** and **peppers**; season with a **pinch each of salt and pepper**. Cook, stirring occasionally, until softened and lightly browned, 4-6 minutes. Remove from heat and stir in **half of the cheese**.

In a medium bowl, whisk to combine **1 cup milk** and **cornstarch** until smooth. Mix in **4 large eggs**, **1½ teaspoons salt**, and a **pinch of pepper**.



6. Finish & serve

Finely chop **cilantro leaves and stems**. Sprinkle over the top of **enchiladas**.

Serve **enchiladas** with **salsa** on the side. Enjoy!