



## Skillet Chicken Enchilada Pie

with Peppers & Cheese



30-40min



2 Servings

One-skillet dinners are always a winner, and this Tex-Mex inspired chicken enchilada pie is no exception. Layers of tender chicken breast, corn tortillas, bell peppers, and cheddar cheese, covered in a taco-spiced sauce, come together to create a quick dinner that is sure to turn even the pickiest eater into a clean plate club champion.

## What we send

- 6 (6-inch) corn tortillas
- 1 green bell pepper
- garlic (use 1 large clove)
- ¼ oz fresh cilantro
- 12 oz pkg boneless, skinless chicken breasts
- taco seasoning (use 2-2½ tsp)
- 2 (¾ oz) pieces sharp cheddar <sup>7</sup>
- 2 oz queso blanco <sup>7</sup>
- 4 oz roasted red pepper pesto <sup>7</sup>

## What you need

- kosher salt & ground pepper
- neutral oil, such as vegetable

## Tools

- medium ovenproof skillet

## Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 790kcal, Fat 29g, Carbs 41g, Protein 56g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Wrap **tortillas** in foil; warm on upper oven rack until pliable, 6-8 minutes. Halve **pepper**, remove stem and seeds, then chop into ½-inch pieces. Peel and finely chop **1 teaspoon garlic**. Coarsely chop **cilantro leaves and stems**. Pat **chicken** dry; season with **salt, pepper**, and **1 teaspoon of the taco seasoning**.



### 4. Make sauce

In a medium bowl, stir to combine **red pepper pesto**, **1-1½ teaspoons of the taco seasoning** (depending on heat preference), and **⅓ cup water**. Season to taste with **salt and pepper**.



### 2. Brown chicken & peppers

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Transfer **chicken** to skillet, then cook until browned and cooked through, 3-4 minutes per side. Transfer chicken to a medium bowl, then let rest for 5 minutes. Transfer **peppers** to skillet, drizzle with **oil** and season with **salt**. Cook, stirring, until just tender, about 3 minutes. Remove skillet from heat.



### 5. Bake enchiladas

Dip **3 of the tortillas** into the **sauce**; line bottom of the skillet with saucy tortillas. Top with **chicken filling**, then repeat, dipping remaining tortillas into sauce and layering in skillet. Spoon any remaining sauce over top. Sprinkle with **remaining cheddar**. Bake on upper oven rack until sauce is bubbling and cheese has melted, 10-15 minutes.



### 3. Make enchilada filling

Shred **chicken** with two forks, or thinly slice. Transfer **peppers** to bowl with chicken. Reserve skillet for step 5. Finely chop **cheddar**. Crumble **queso blanco** into a small bowl. Transfer **chopped garlic** and **half of each of the cilantro, queso blanco, and cheddar** to bowl with chicken and peppers. Season to taste with **salt and pepper**.



### 6. Serve

Serve **enchilada pie**, garnished with **remaining cilantro** and **queso blanco**. Enjoy!