

DINNERLY



Beef Enchilada Casserole with Melted Cheddar



20-30min



2 Servings

This meal is a simplified take on enchiladas because instead of rolling each one individually, you stack 'em. It makes for an easy-to-cook, easier-to-eat casserole! There won't be any leftovers with this dinner, because we're pretty sure you'll eat the whole enchilada. We've got you covered!

WHAT WE SEND

- Tam-pico de gallo spice blend (use $\frac{3}{4}$ tsp)
- tomato paste (use 3 Tbsp)
- 1 green bell pepper
- garlic (use 2 large cloves)
- 2 ($\frac{3}{4}$ oz) pieces sharp cheddar ⁷
- 10 oz pkg ground beef
- 6 (6-inch) corn tortillas (use 3)

WHAT YOU NEED

- sugar
- kosher salt & ground pepper
- olive oil

TOOLS

- small saucepan
- 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 640kcal, Fat 44g, Carbs 28g, Protein 33g



1. Cook sauce

Preheat oven to 450°F with a rack in the center. In a small saucepan, combine $\frac{3}{4}$ **teaspoons of the Tam-pico de gallo spice** (or less depending on heat preference), **3 tablespoons of the tomato paste**, $\frac{1}{2}$ **teaspoon sugar**, and **1 cup water**; bring to a boil over high. Cook until slightly reduced, 3–5 minutes; season to taste with **salt** and **pepper**. Cover to keep warm.



2. Prep ingredients

Meanwhile, halve **pepper**, then remove stem, core, and seeds, then cut into $\frac{1}{2}$ -inch pieces. Peel and finely chop **2 teaspoons garlic**. Roughly chop **all of the cheddar**.



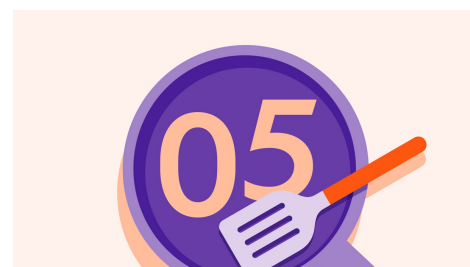
3. Cook peppers & beef

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **peppers** and cook until crisp-tender and browned in spots, about 5 minutes. Add **chopped garlic** and cook until fragrant, about 1 minute. Add **beef** and $\frac{1}{4}$ **teaspoon salt**; cook, breaking up meat into smaller pieces, until browned, about 5 minutes. Remove skillet from heat.



4. Bake tortillas

Meanwhile, place **3 of the tortillas** directly on the center oven rack (save rest for own use). Bake until crispy, flipping halfway through, 2–3 minutes per side (watch closely as ovens vary).



5. Bake casserole & serve

Place **crispy tortillas** over **beef mixture** in skillet (tortillas will slightly overlap). Pour **sauce** over top, making sure to evenly coat tortillas. Sprinkle with **cheese**, then bake on center oven rack until sauce is thickened and cheese is golden and bubbling, 8–10 minutes. Enjoy!



6. Take it to the next level

Top the enchilada casserole with pico de gallo. Dice tomatoes and red onions and mix them with finely chopped cilantro, jalapeño or serrano chile for a spicy kick, and fresh lime juice. Season with salt and pepper and you're good to go.