

DINNERLY



Cheesy Turkey Enchilada Rice Casserole with Corn



20-30min



2 Servings

This meal is a simplified take on enchiladas because instead of rolling individual tortillas, you up jasmine rice, taco-spiced ground turkey and corn filling, and melty mozzarella to make 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

- 5 oz jasmine rice
- garlic (use 2 large cloves)
- 1 pkg mozzarella ⁷
- 10 oz pkg ground turkey
- 5 oz corn
- taco seasoning (use 2¼ tsp)
- 1 can tomato sauce

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

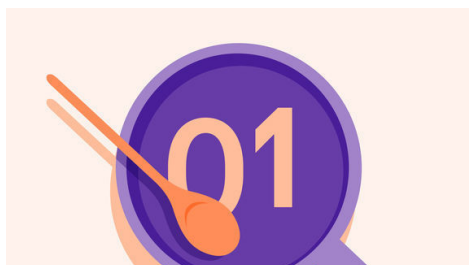
- small saucepan
- box grater
- medium (10") ovenproof skillet

ALLERGENS

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

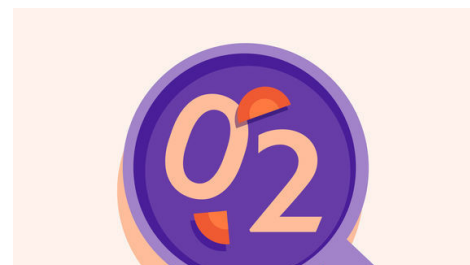
NUTRITION PER SERVING

Calories 840kcal, Fat 37g, Carbs 83g, Proteins 48g



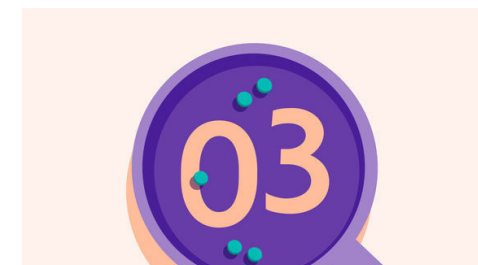
1. Cook rice

In a small saucepan, combine **rice** with **1¼ cups water** and **½ teaspoon salt**. Bring to a boil, then cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until step 4.



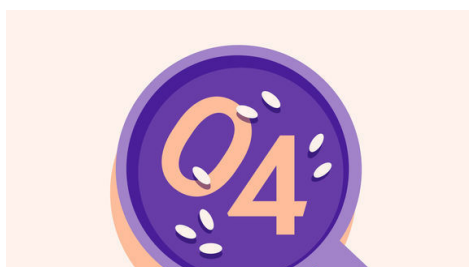
2. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Peel and finely chop **2 teaspoons garlic**. Coarsely shred **mozzarella** on the large holes of a box grater.



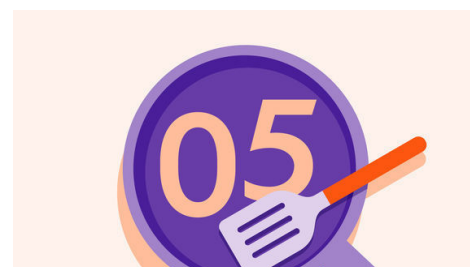
3. Cook turkey & corn

Heat **1 tablespoon oil** in a medium (10") ovenproof skillet over medium-high. Add **turkey** and a **pinch each of salt and pepper**, and cook, breaking meat up into larger pieces with a spoon, until lightly browned, about 6 minutes. Add **corn**, **chopped garlic**, and **2¼ teaspoons of the taco seasoning**. Cook, stirring, until corn is tender, 2–3 minutes.



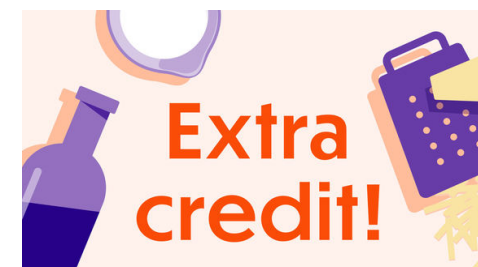
4. Make sauce & assemble

Add **tomato sauce** and **½ cup water** to skillet with **turkey and corn**. Bring to a simmer over medium-high heat and cook until slightly thickened, about 3 minutes. Transfer filling to a bowl. Fluff rice, stir in **2 teaspoons oil**, then transfer to same skillet and spread evenly across the bottom. Evenly spoon turkey mixture across the top of rice. Sprinkle **mozzarella** over top.



5. Broil casserole & serve

Broil **turkey enchilada rice casserole** on top oven rack until **cheese** is melted and lightly browned, 3–5 minutes (watch closely as broilers vary). Enjoy!



6. Make it ahead!

Cook the rice ahead of time and store in the fridge until you are ready to start cooking. You can make the turkey and corn topping ahead as well and store in a separate container. Bring both to room temperature before assembling, so the oven doesn't have to work overtime to warm ingredients as well as melt the cheese.