

# 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

- taco seasoning (use 2¼ tsp)
- tomato paste (use 3 Tbsp)
- 1 bell pepper
- garlic (use 2 large cloves)
- 2 pieces cheddar <sup>7</sup>
- 10 oz 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 650kcal, Fat 43g, Carbs 35g, Proteins 34g



### 1. Cook sauce

Preheat oven to 450°F with a rack in the center. In a small saucepan, combine **2¼ teaspoons taco seasoning**, **3 tablespoons tomato paste**, **½ teaspoon sugar**, and **1 cup water**; bring to a boil over high heat. Boil until slightly reduced to 1 cup, 3–5 minutes; season to taste with **salt** and **pepper**. Cover to keep warm.



### 2. Prep ingredients

Meanwhile, halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Finely chop **2 teaspoons garlic**. Coarsely 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 season with **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.