

DINNERLY



Skillet Chicken Enchiladas with Cheese & Scallions



30-40min



2 Servings

This Tex-Mex inspired skillet enchilada is a winner-winner-chicken-dinner. Each bite is full of tender chicken breast, gooey cheddar cheese, crisp flour tortillas, and rich tomato sauce spiked with our taco spice blend. It all comes together to create a quick dinner that is sure to turn even the pickiest eater into a Clean Plate Club champion. We've got you covered!

WHAT WE SEND

- 1 oz scallions
- 3 pieces cheddar ⁷
- 6 (6-inch) flour tortillas ¹⁶
- taco seasoning (use 1½ + ¾ tsp)
- 1 can tomato sauce
- ½ lb chicken breast strips

WHAT YOU NEED

- all-purpose flour ¹
- olive oil
- white wine vinegar (or apple cider vinegar) ¹⁷
- kosher salt & ground pepper

TOOLS

- medium (10") ovenproof skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 830kcal, Fat 42g, Carbs 73g, Protein 60g



1. Prep scallions & cheese

Preheat oven to 450°F with a rack in the upper third. Trim **scallions**, then thinly slice, keeping dark greens separate. Coarsely grate or chop **all of the cheddar**.



2. Make enchilada sauce

Stack **tortillas** and wrap in foil. Bake directly on upper oven rack until warmed through, 3–5 minutes. In a medium bowl, combine 1½ **teaspoons taco seasoning** and 2 **teaspoons flour**, then slowly whisk in ½ **cup water** to combine. Stir in **tomato sauce, white and light green scallions, 1 tablespoon oil**, and 1 **teaspoon vinegar**. Season to taste with **salt** and **pepper**.



3. Cook chicken

Pat **chicken** dry, then season all over with **salt, pepper**, and ¾ **teaspoon taco seasoning**. Heat 1½ **tablespoons oil** in a medium ovenproof skillet over medium-high. Add chicken and cook until browned and cooked through, about 5 minutes. Transfer to a cutting board to rest for 5 minutes. Rinse and wipe out skillet.



4. Assemble enchiladas

Spread ½ **cup of the enchilada sauce** into the bottom of same skillet. Arrange **tortillas** on a work surface. Divide **chicken** among tortillas, then roll up each and place in prepared skillet, seam side down.



5. Bake enchiladas & serve

Pour **remaining enchilada sauce** over **tortillas**, then sprinkle with **cheese**. Bake **enchiladas** on upper oven rack until **cheese** is melted and **sauce** is bubbling, about 10 minutes. Remove from oven and let cool 5 minutes. Sprinkle **remaining scallions** over top. Enjoy!



6. Take it to the next level

The expression, "Holy guacamole" was made for this dish. Take this skillet to flavor town by serving your enchiladas with a dollop of creamy guacamole over top or serve on the side for dipping as you go.