

DINNERLY



Chicken Enchilada Stew:

Double the Servings. Same Price.



30-40min



2 Servings

Add this party in a pot to your recipe arsenal for when you're craving enchiladas, but not all of the stuffing, rolling, and layering that comes with them. Oh, and did we mention that this meal makes **TWICE** the servings for the **SAME** price?! We've got you covered! (2p plan serves 4; 4p plan serves 8)

WHAT WE SEND

- 1 medium red onion
- 6 (6-inch) corn tortillas
- garlic
- 10 oz pkg cubed chicken thighs
- 1 can black beans
- 5 oz corn
- 2 pkts taco sauce

WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- olive oil
- white wine vinegar (or red wine vinegar) ¹⁷

TOOLS

- medium Dutch oven or pot with lid
- rimmed baking sheet

ALLERGENS

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 310kcal, Fat 7g, Carbs 41g, Proteins 22g



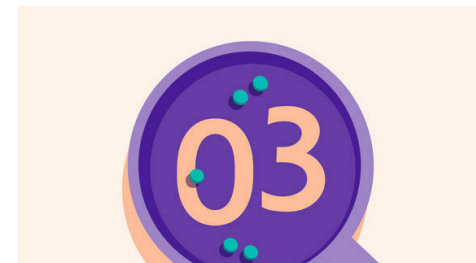
1. Prep onions & tortillas

Preheat oven to 400°F with a rack in the center. Finely chop **onion**. In a small bowl, stir to combine **¼ cup onions**, **1½ teaspoons vinegar**, and **a pinch each of salt and sugar**. Set aside until step 5. Finely chop **2 tortillas**. Brush **remaining tortillas** lightly with **oil** on both sides. Stack and cut tortillas into ¼-inch wide strips. Finely chop **2 teaspoons garlic**.



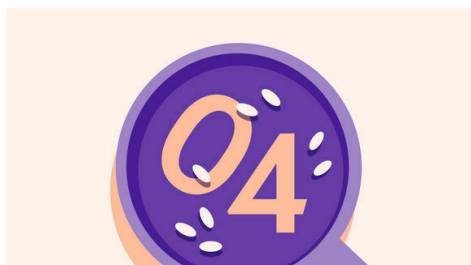
2. Brown chicken

Pat **chicken** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium Dutch oven or pot with a lid over medium-high. Add chicken and cook, without stirring, until deeply browned on the bottom, about 5 minutes (chicken won't be cooked through). Using a slotted spoon, transfer chicken to a plate. Discard **all but 1 tablespoon oil** from pot.



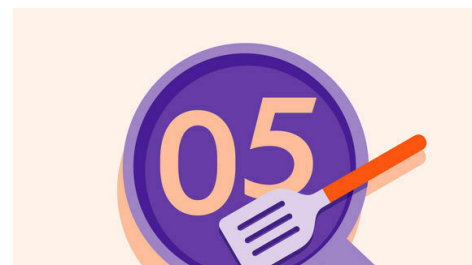
3. Add aromatics, prep beans

Add **chopped garlic** and **remaining onions** to same pot; season with **salt** and **pepper**. Cook over medium-high heat, stirring, until onions are softened, 2–3 minutes. Drain and rinse **black beans**.



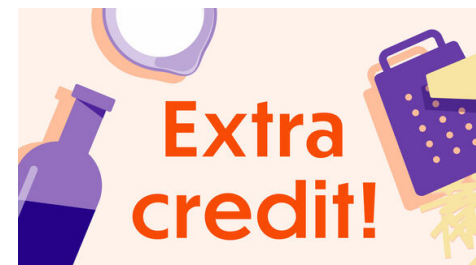
4. Finish stew

Return **chicken** to pot. Add **corn**, **beans**, **chopped tortillas**, **all of the taco sauce**, and **2 cups water**. Bring to a boil over high heat, then reduce heat to medium-low and simmer until chicken is cooked through and stew is thickened (tortillas will melt into stew), about 10 minutes. Season to taste with **salt** and **pepper**.



5. Bake tortillas & serve

Meanwhile, spread **tortilla strips** into an even layer on a rimmed baking sheet. Bake on center oven rack until golden-brown and crisp, 8–10 minutes, tossing halfway through (watch closely as strips can quickly burn). Remove from oven and sprinkle with **salt**. Serve **enchilada stew** topped with **pickled onions** and **crispy tortilla strips**. Enjoy!



6. Toppings party!

Pile on all the toppings to make this a true party. We're loading our bowls with sour cream, guacamole, chopped fresh cilantro, and pickled jalapeños.