

# DINNERLY



## Creamy Chicken Enchilada Casserole:

Double the Servings. Same Price.



30-40min



2 Servings

This just in! We're bringing you all the flavors and textures of creamy, cheesy green chicken enchiladas by way of an easy to assemble (even easier to eat) casserole. Bonus: You'll get enough food to serve TWICE the amount of people! But pay the SAME low Dinnerly price! Super saver, indeed. (2p plan makes 4 servings; 4p plan makes 8 servings.)



## WHAT WE SEND

- garlic
- 1 medium red onion
- 2 (4 oz) pkts green enchilada sauce <sup>1,6</sup>
- 10 oz pkg cubed chicken thighs
- 5 oz corn
- 6 (8-inch) flour tortillas <sup>1</sup>

## WHAT YOU NEED

- red wine vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper
- olive oil
- all-purpose flour <sup>1</sup>
- 1 c milk <sup>7</sup>

## TOOLS

- medium (1½-2 qt) baking dish
- small saucepan
- medium skillet

## ALLERGENS

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

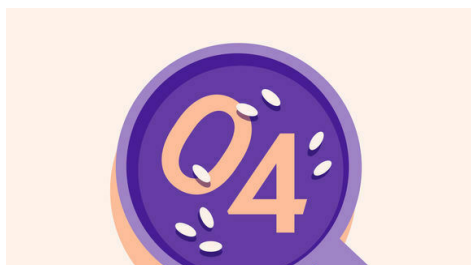
## NUTRITION PER SERVING

Calories 370kcal, Fat 16g, Carbs 43g, Proteins 26g



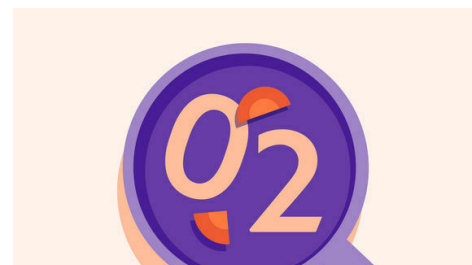
### 1. Pickle onions

Preheat oven to 450°F with a rack in the upper third. Finely chop **2 teaspoons garlic**. Thinly slice **¼ cup onion**, then coarsely chop **remaining onion**. In a small bowl, combine **sliced onions, 1 tablespoon vinegar, 1 teaspoon sugar, and ¼ teaspoon salt**. Set aside, stirring occasionally, until step 5. Lightly **oil** a medium baking dish.



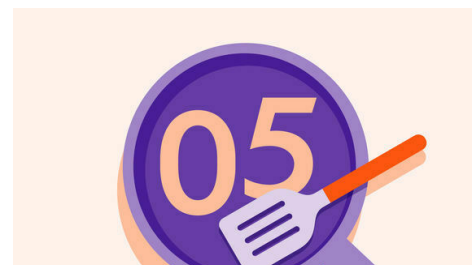
### 4. Assemble casserole

Spread out **2 tortillas** on the bottom of the prepared baking dish. Cover with **half of the chicken filling**. Repeat by stacking 2 more tortillas and remaining chicken filling. Layer the remaining 2 tortillas on top. Pour **reserved sauce** over top casserole, spreading to cover.



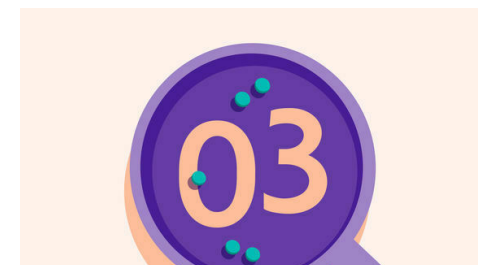
### 2. Make sauce

Heat **1 tablespoon oil** in a small saucepan over medium-high. Stir in **half of the chopped garlic, 1 tablespoon flour, and 1 cup milk**. Reduce heat to medium; cook, whisking, until sauce is thickened, about 2 minutes (should coat the back of spoon). Off heat, stir in **all of the enchilada sauce**; season to taste. Transfer **½ cup of the sauce** to a small bowl; reserve for step 4.



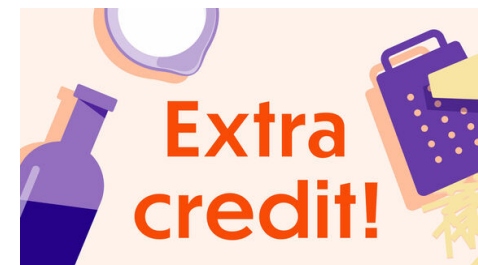
### 5. Bake & serve

Bake **enchilada casserole** on upper oven rack until sauce is bubbling and browned in spots, 15-20 minutes. Remove casserole from oven. Let sit for 5 minutes before serving. Garnish with **pickled onions**. Enjoy!



### 3. Cook chicken filling

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **chicken** and season with **salt** and **pepper**. Cook, without stirring, until bottom is golden brown, about 6 minutes. Add **chopped onions** and **remaining chopped garlic**; cook, stirring, until fragrant and chicken is cooked through, 2-4 minutes. Transfer to a bowl; stir in **remaining sauce** and **corn**.



### 6. Word of the day: Roux

The thickening component of most sauces is a roux, a mixture of liquid fat—melted butter, or oil—and flour. In step 2, use a whisk to stir flour into the hot saucepan until a golden paste forms, then whisk in milk, constantly stirring to avoid lumps. This creates a thick, luscious sauce to smother every bite of this enchilada casserole.