

DINNERLY



Weeknight Beef Enchiladas with Pickled Onions & Cheese



30-40min



2 Servings

Shake off those seasonal blues with these saucy enchiladas that are a party on a plate. Seriously, they have it all: tender grass-fed ground beef, pickled onions, homemade enchilada sauce, and a blanket of melted cheese. And the best part? It all comes together in one skillet. We've got you covered!

WHAT WE SEND

- garlic
- 1 medium red onion
- 1 pkg mozzarella ²
- 6 (6-inch) flour tortillas ^{3,1}
- ¼ oz pkt taco seasoning
- 8 oz can tomato sauce
- 10 oz grass-fed ground beef

WHAT YOU NEED

- white wine vinegar (or red wine vinegar)
- sugar
- kosher salt & ground pepper
- all-purpose flour ¹
- olive oil

TOOLS

- box grater
- medium (10") ovenproof skillet

ALLERGENS

Wheat (1), Milk (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 940kcal, Fat 59g, Carbs 62g, Protein 46g



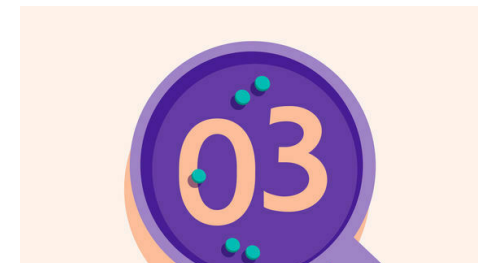
1. Prep & pickle onions

Preheat oven to 450°F with a rack in the upper third. Finely chop **1 teaspoon garlic**. Halve and thinly slice **half of the onion**; finely chop **remaining half** (about ¼ cup). Coarsely grate **mozzarella**. In a small bowl, stir to combine **1 tablespoon vinegar**, **1 teaspoon sugar**, and **¼ teaspoon salt**. Add **sliced onions** and stir to coat. Set aside until step 5.



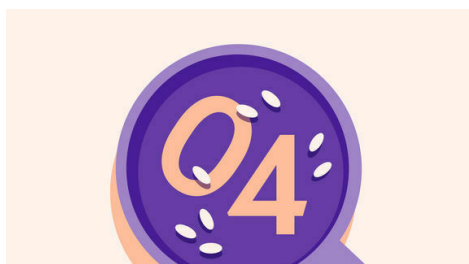
2. Make enchilada sauce

Stack **tortillas** and wrap in foil. Bake directly on upper oven rack until warmed through, 3–5 minutes. In a medium bowl, combine **2 teaspoons flour** and **1½ teaspoons taco seasoning**, then slowly whisk in **¾ cup water** to combine. Stir in **tomato sauce**, **half of the chopped garlic**, **1 tablespoon oil**, and **1 teaspoon vinegar**. Season to taste with **salt** and **pepper**.



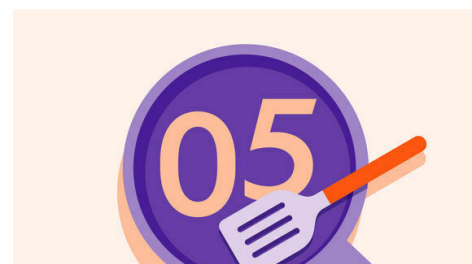
3. Cook beef filling

Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add **beef**, **chopped onions** and **remaining chopped garlic and taco seasoning**; season with **salt** and **pepper**. Cook, breaking meat up into smaller pieces, until browned and cooked through, 3–4 minutes. Transfer to a bowl; wipe out skillet. Stir **2 tablespoons of the enchilada sauce** into beef filling in bowl.



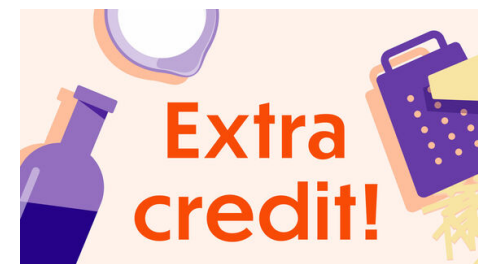
4. Assemble enchiladas

Spread **½ cup of the enchilada sauce** into the bottom of same skillet. Arrange **tortillas** on a work surface. Divide **beef filling** among tortillas, then roll each up and place in skillet, seam side down. Pour **remaining enchilada sauce** over top, then sprinkle with **cheese**.



5. Bake enchiladas & serve

Bake **enchiladas** on upper oven rack until **cheese** is melted and **sauce** is bubbling, about 10 minutes (watch closely as ovens vary). Remove from oven and let cool for 5 minutes. Serve **beef enchiladas** topped with **pickled onions**. Enjoy!



6. Cool it down!

Top these cheesy enchiladas with a dollop of sour cream, or whip up some guacamole for a cool, creamy finish. Smash avocados with lime juice, diced red onion, cilantro, and a pinch of salt. Throw in some diced jalapeño or a dash of hot sauce for a kick of heat!