

# DINNERLY



## Steak Enchiladas with Cheddar Cheese



20-30min



2 Servings

Something about this dish makes us want to take a swim in the tomatoey sauce, gooey cheese, and tender shaved steak, y'know? Okay, just us? Well, we think one taste of these steak enchiladas will change your mind. Break out your swimsuits. We've got you covered!



### WHAT WE SEND

- 1 medium red onion
- ¼ oz pkt taco seasoning
- 8 oz can tomato sauce
- ½ lb pkg shaved steak <sup>2</sup>
- 6 (6-inch) flour tortillas <sup>2,1</sup>
- 2 oz pkt shredded cheddar-jack blend <sup>3</sup>

### WHAT YOU NEED

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

### TOOLS

- medium ovenproof skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 670kcal, Fat 33g, Carbs 63g, Protein 32g



#### 1. Prep enchilada sauce

Preheat oven to 450°F with a rack in the upper third. Finely chop **onion**.

In a medium bowl, whisk together **1½ teaspoons taco seasoning** and **2 teaspoons flour**; slowly whisk in **½ cup water** to combine. Stir in **tomato sauce**, **1 tablespoon oil**, and **1 teaspoon vinegar**; season to taste with **salt** and **pepper**.



#### 2. Sauté shaved steak

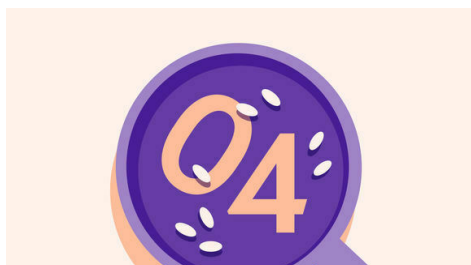
Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **shaved steak** and cook, undisturbed, until browned underneath, 3–4 minutes. Stir in **remaining taco seasoning** and **onions**; season with **salt**. Continue to cook, stirring occasionally, until meat is cooked through and onions are tender, 3–4 minutes more. Transfer to a plate.



#### 3. Assemble enchiladas

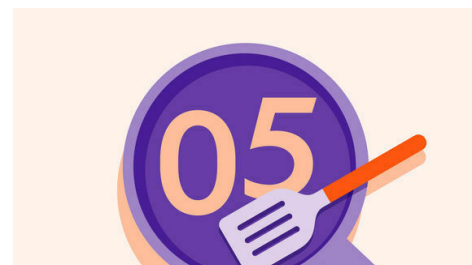
Spread **½ cup of the tomato sauce mixture** in bottom of same skillet.

Spread **tortillas** out on a work surface; evenly divide **steak and onion filling** among them. Roll up into cylinders and place in skillet, seam-side down. Pour **remaining sauce** over **enchiladas** and sprinkle **cheese** over top.



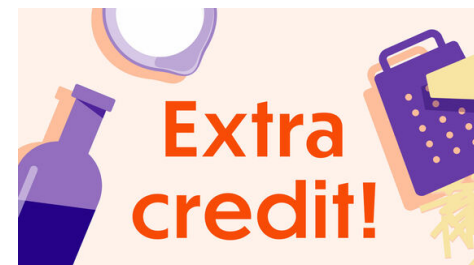
#### 4. Bake enchiladas

Bake **enchiladas** on upper oven rack until **cheese** is melted and **sauce** is bubbling, about 10 minutes.



#### 5. Serve

Let **steak enchiladas** sit 5 minutes before serving. Enjoy!



#### 6. Take it to the next level

Go crazy and add all your favorite toppings, like salsa, guacamole, and sour cream!