

DINNERLY



Cheesy Skillet Pulled Chicken Enchiladas with Scallions



30-40min



2 Servings

This Tex-Mex inspired skillet enchilada is a winner-winner-chicken-dinner. Each bite is full of tender shredded chicken, gooey cheddar cheese, 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
- 6 (6-inch) flour tortillas ^{2,1}
- ¼ oz pkt taco seasoning
- 8 oz can tomato sauce
- ½ lb pkg shredded chicken
- 2 oz pkt shredded cheddar-jack blend ³

WHAT YOU NEED

- all-purpose flour ¹
- 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 640kcal, Fat 33g, Carbs 49g, Protein 40g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third.

Trim ends from **scallions**, then thinly slice, keeping dark greens separate.

Stack **tortillas**, then wrap in foil and place on top oven rack to warm through, about 5 minutes.



2. Make enchilada sauce

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



3. Season chicken

Transfer **shredded chicken** to a medium bowl. Add **remaining taco seasoning**, **1½ tablespoons oil**, and **a pinch of salt**; stir with a fork to combine.



4. Assemble enchiladas

Spread **½ cup enchilada sauce** over the bottom of a medium ovenproof skillet.

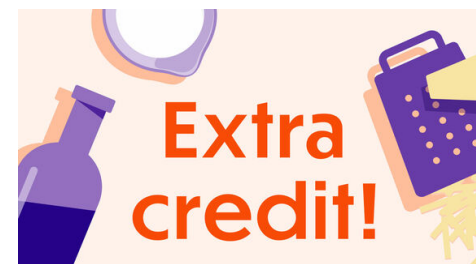
Arrange **warmed tortillas** on a clean work surface. Evenly divide **chicken filling** among each, then roll up into cylinders and tuck in tightly next to each other in the skillet, seam side-down.



5. Finish & serve

Pour **remaining sauce** over **enchiladas**, then sprinkle **cheese** evenly over top. Bake on upper oven rack until cheese is melted and sauce is bubbling, 12–15 minutes. Remove from oven and let sit about 5 minutes.

Serve **pulled chicken enchiladas** with **scallion dark greens** over top. Enjoy!



6. Take it to the next level

If an enchilada isn't piled high with all your personal favorite fixings, is it even the ummmm...whole enchilada? Go ahead and go nuts. Top this skillet with guacamole, pickled jalapeños, hot sauce or sour cream before serving!