

DINNERLY



Cheesy Skillet Veggie Enchiladas with Bell Pepper & Corn



30-40min



2 Servings

We keep it classic with these delicious veggie enchiladas by stuffing flour tortillas with corn and bell peppers, nestling them in warm enchilada sauce, and topping them with gooey cheese. It'll turn even the pickiest eater into a Clean Plate Club champion. We've got you covered!

WHAT WE SEND

- 1 bell pepper
- 6 (6-inch) flour tortillas ^{2,1}
- ¼ oz taco seasoning
- 8 oz can tomato sauce
- 5 oz corn
- ¼ oz granulated garlic
- 2 (2 oz) shredded cheddar-jack blend ³

WHAT YOU NEED

- all-purpose flour ¹
- olive oil
- white wine vinegar (or red wine 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 720kcal, Fat 39g, Carbs 71g, Protein 26g



1. Prep veggies & tortillas

Preheat oven to 450°F with a rack in the upper third. Halve **bell pepper**, discard stem and seeds, then cut into ½-inch pieces.

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



2. Make enchilada sauce

In a medium bowl, whisk to combine **2 teaspoons flour** and **1¼ teaspoons taco seasoning**, then slowly whisk in **½ cup water**. Stir in **tomato sauce**, **1 tablespoon oil**, and **1 teaspoon vinegar**; season to taste with **salt** and **pepper**.



3. Cook veggie filling

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **peppers** and season with **salt**; cover and cook until slightly softened and browned in spots, 3–4 minutes. Add **corn** and cook until slightly softened, about 2 minutes. Stir in **1 teaspoon taco seasoning**, **¼ teaspoon granulated garlic**, and **2 tablespoons water**. Transfer **veggie filling** to a bowl.



4. Assemble enchiladas

On the bottom of the same skillet, spread **½ cup of the enchilada sauce**.

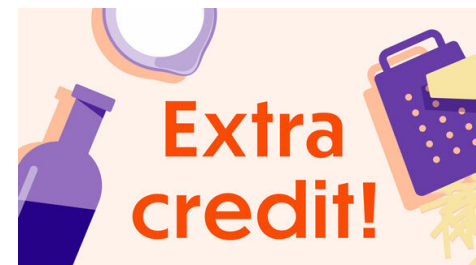
Arrange **tortillas** on a work surface; evenly divide **veggie filling** and **half of the cheese** among them. Roll up each tortilla and place in a single layer in skillet, seam side down.



5. Bake & serve

Pour **remaining sauce** over **enchiladas**, then sprinkle with **remaining cheese**. Bake on upper oven rack until **cheese** is melted and **sauce** is bubbling, about 10 minutes.

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



6. Take it to the next level

Is it truly enchilada night if you don't pile it high with all the fixings? Top this skillet with guacamole, pickled jalapeños, and/or a drizzle of sour cream just before serving.