DINNERLY



Nacho Cheese Enchiladas

with Beans & Fresh Salsa



20-30min 2 Servings



This is nacho average enchilada dinner. In queso you can't tell, it's covered in a warm blanket of nacho cheese sauce and piled high with a fresh pice de gallo. We've got you covered!

WHAT WE SEND

- garlic (use 2 large cloves)
- 1 oz scallions
- · 2 plum tomatoes
- 1 can kidney beans
- · 3 pieces sharp cheddar ²
- taco seasoning (use 1½ tsp)
- · 6 (6-inch) corn tortillas

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- all-purpose flour 1
- 1½ cups milk²

TOOLS

- · fine-mesh sieve
- · medium saucepan
- medium (1-2 qt) baking dish

ALLERGENS

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

NUTRITION PER SERVING

Calories 740kcal, Fat 31g, Carbs 86g, Protein 30a



1. Prep ingredients & salsa

Preheat oven to 425°F with a rack in the center. Finely chop 2 teaspoons garlic.

Trim scallions, then thinly slice. Core tomatoes, then cut into ½-inch pieces.

Drain kidney beans; rinse well. Finely chop all of the cheddar. In a medium bowl, combine tomatoes, scallions, 1 teaspoon of the garlic, and 2 teaspoons oil; season to taste with salt and pepper.



2. Make bean filling

Transfer % cup of the salsa to a small bowl, then stir in % teaspoon vinegar: set aside until ready to serve. Add kidney beans, half of the cheese, and 1½ teaspoons taco seasoning to bowl with remaining salsa, stirring to combine. Season to taste with salt and pepper.



3. Make nacho cheese sauce

Heat 1½ tablespoons oil in a medium saucepan over medium. Add remaining garlic and 1½ tablespoons flour; cook until fragrant, 1 minute. Whisk in ¾ teaspoon taco seasoning and 1½ cups of milk. Bring to a boil, whisking frequently. Cook over medium-high until sauce is slightly thickened (like heavy cream), 2–4 minutes. Remove from heat; stir in remaining cheese until melted.



4. Assemble enchiladas

Season nacho cheese sauce to taste with salt and pepper. Spoon ¼ cup of the sauce over the bottom of a medium baking dish. Wrap tortillas in a damp paper towel, then microwave until warm and pliable, about 30 seconds. Arrange tortillas on a work surface and divide bean filling among each. Roll tortillas up and place in prepared baking dish, seam side down.



5. Bake enchiladas & serve

Spoon remaining nacho cheese sauce over enchiladas. Bake on center oven rack until bean filling is bubbling and nacho cheese sauce is browned in spots, about 15 minutes. Remove from oven and let sit 10 minutes before serving. Serve nacho cheese enchiladas with fresh salsa spooned over top. Enjoy!



6. Amp up the flavor!

Add more taco seasoning to taste in the nacho cheese sauce in step 4. We love a dose of heat with our enchiladas, so we suggest adding your favorite hot sauce or throwing in pickled jalapeños to your fresh salsa in step 1.