

DINNERLY



Cheese & Bean Enchiladas with Peppers & Onions



20-30min



2 Servings

Normally, when you think of quick enchiladas, you're reaching deep into the freezer for a frozen bundle and sticking it in the microwave. We're bringing you enchiladas in a hurry, complete with homemade sauce, but without the freezer burn. Once assembled, they cook in only 2-3 minutes. Blink and you might miss it! We've got you covered.

WHAT WE SEND

- garlic
- red onion
- canned pinto beans
- ¼ oz taco seasoning
- 3¾ oz mozzarella ²
- 8 oz can tomato sauce
- 6 (6-inch) flour tortillas ^{3,1}

WHAT YOU NEED

- all-purpose flour ¹
- kosher salt & ground pepper
- olive oil

TOOLS

- box grater
- medium skillet
- potato masher or fork
- small saucepan

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 660kcal, Fat 27g, Carbs 84g, Protein 21g



1. Prep ingredients

Preheat broiler with racks in the top and center positions. Halve, peel, and thinly slice **all of the onion**. Finely chop **2 tablespoons of the sliced onion**. Halve **pepper**, remove stem, core, and seeds, then cut half into ½-inch pieces (about ½ cup). Peel and finely chop **2 large garlic cloves**. Coarsely chop **cheese** or grate on large holes of a box grater



2. Make sauce

Heat **1 tablespoon oil** in a small saucepan over medium. Add **chopped onions** and cook until golden, about 2 minutes. Add **2 tablespoons flour**; cook until toasted, about 2 minutes. Slowly whisk in **1 cup water, all of the hot sauce**, and **½ teaspoon salt**; bring to a simmer. Cook until slightly thickened, 2–3 minutes; season with **salt** and **pepper**. Cover to keep warm.



3. Sauté onions & peppers

Stack **tortillas**, wrap in foil, and place on the center oven rack to warm through, about 10 minutes, turning packet once. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **peppers, sliced onions**, and **¼ teaspoon salt**, and cook until browned in spots, about 5 minutes. Add **garlic** and cook until fragrant, about 30 seconds.



4. Add beans

Add **beans and their liquid** and simmer rapidly over medium-high, coarsely smashing the beans with a potato masher or fork, until thickened, 5–7 minutes. Stir in **half of the cheese**; season to taste with **salt** and **pepper**. Remove **tortillas** from oven and arrange on a work surface.



5. Assemble & broil

Spread **3 tablespoons sauce** in the bottom of a medium baking dish. Divide filling between the **tortillas**. Roll up and place in baking dish, seam sides-down. Pour **remaining sauce** over **enchiladas** and sprinkle with **remaining cheese**. Broil on top rack until cheese is melted and browned, 3–4 minutes (watch closely). Enjoy!



6. Cool it down

You're gonna get some heat from the hot sauce, so it might be nice to cool it all down with a bit of homemade guacamole or a side of sour cream mixed with a squeeze lime juice.