

DINNERLY



Breakfast Enchilada Casserole

with Scrambled Eggs, Cheese & Black Beans



30min



2 Servings

This dish is perfect for feeding a crowd, so let the good times roll! Even better, it's as easy to assemble and bake as it is to chow down. Most of the cook time happens in the oven, which means more time preparing your acceptance speech for best dish at weekend brunch. We've got you covered! (2p plan serves 6-8; 4p plan serves 8-10)

WHAT WE SEND

- 4 scallions
- 15 oz can black beans
- 12 (6-inch) flour tortillas ^{1,6}
- ¼ oz taco seasoning
- 2 (4 oz) red enchilada sauce
- 2 oz shredded cheddar-jack blend ⁷

WHAT YOU NEED

- 4 large eggs ³
- milk ⁷
- kosher salt & ground pepper
- neutral oil

TOOLS

- large nonstick skillet
- medium baking dish

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 480kcal, Fat 22g, Carbs 53g, Protein 21g



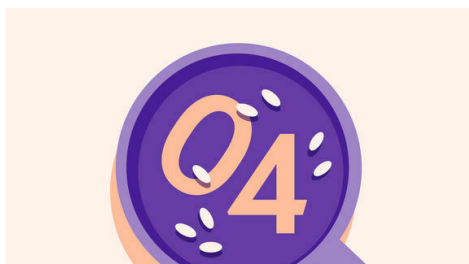
1. Prep ingredients

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

Trim ends from **scallions**, then thinly slice.

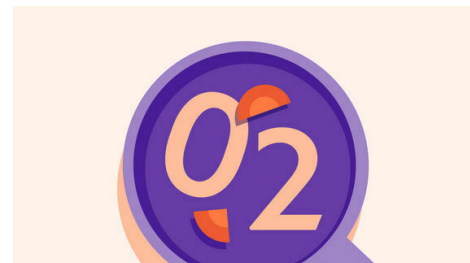
In a large bowl, whisk to combine **4 large eggs**, **2 tablespoons milk**, and **a pinch each of salt and pepper**; set aside until step 3.

Drain and rinse **beans**.



4. Prep filling

To bowl with **eggs**, add **black beans**, **¾ of the scallions**, **¼ of the cheese**, and **¼ cup sauce**, stirring gently to combine; season with **salt and pepper**. Spread **¼ cup sauce** across the bottom of a medium baking dish. Place **tortillas** on a work surface and evenly divide filling among each.



2. Prep sauce

Stack **8 tortillas** (save rest for own use), wrap in foil, and place on upper oven rack to warm through, about 5 minutes.

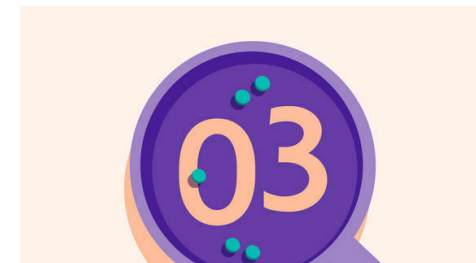
In a medium bowl, whisk to combine **taco seasoning**, **all of the enchilada sauce**, and **¾ cup water**; season to taste with **salt and pepper** and set aside until step 4.



5. Bake & serve

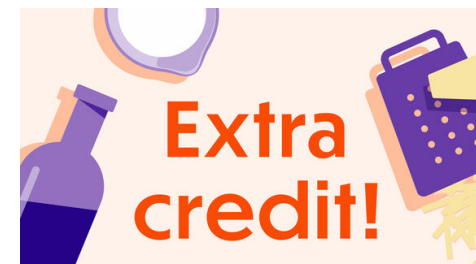
Roll up **tortillas** into cylinders and arrange seam sides down in prepared baking dish. Pour **remaining sauce** over **enchiladas**, then sprinkle with **remaining cheese**. Bake on upper oven rack until **cheese** is melted and **sauce** is bubbling, 8–10 minutes. Let sit 5 minutes.

Serve **breakfast enchilada casserole** topped with **remaining scallions**. Enjoy!



3. Scramble eggs

Heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add **egg mixture** and cook, stirring gently to scramble, until soft curds form, 1–2 minutes. Transfer to a large bowl.



6. Cheers!

Let's face it—brunch without a proper drink spread is just a sad late breakfast. Pair these saucy enchiladas with a michelada or Bloody Mary bar for plenty of weekend cheer!