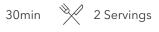
# MARLEY SPOON



# **Salsa Verde Cheese Enchiladas**

with Sour Cream & Scallions





Contrary to popular belief, tomatillos are not green tomatoes. Also known as Mexican husk tomatoes, these green gems have an incredible tart flavor that mellows out when cooked. Here, we cook down tomatillos with garlic, a little water, sugar, salt, and pepper-creating a tangy, savory salsa verde (or green sauce) that is perfect for these cheesy enchiladas.

#### What we send

- ½ lb tomatillos
- 1 yellow onion
- garlic
- 2 scallions
- 2 (2 oz) shredded cheddarjack blend <sup>7</sup>
- 1/4 oz Tex-Mex spice blend
- 6 (6-inch) corn tortillas
- 1 oz sour cream <sup>7</sup>

# What you need

- neutral oil
- sugar
- kosher salt & ground pepper

#### **Tools**

- medium baking dish (1-2 qt)
- medium skillet
- potato masher or fork

#### **Allergens**

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 590kcal, Fat 31g, Carbs 60g, Protein 22g



# 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Lightly **oil** a medium baking dish.

Discard papery husks from **tomatillos**, then coarsely chop flesh. Finely chop **onion**. Finely chop **2 teaspoons garlic**. Trim **scallions**, then thinly slice.



# 2. Cook filling

Heat ½ tablespoon oil in a medium skillet over medium-high. Add all but 2 tablespoons of the onions and cook, stirring, until golden-brown, 5-7 minutes. Add 1 teaspoon of the chopped garlic and all of the Tex-Mex spice; cook, stirring, until fragrant, 30 seconds. Stir in 1 tablespoon water. Transfer to a medium bowl to cool slightly. Wipe out skillet.



#### 3. Make salsa verde

Heat 1 teaspoon oil in same skillet over medium-high. Add tomatillos and remaining garlic; cook until softened and lightly browned, 3-4 minutes. Add ½ cup water, ½ teaspoon sugar, and a pinch each of salt and pepper. Cook, crushing tomatillos with a potato masher or fork, until reduced to about 1 cup, 5-6 minutes. Stir in half of the scallions. Transfer to a bowl.



#### 4. Assemble enchiladas

Stir 1 cup of the cheese into filling mixture.

Wrap **tortillas** in a damp paper towel and microwave until softened, 30-40 seconds. Arrange tortillas on a work surface. Divide filling among each and roll up tightly. Arrange in prepared baking dish, seamside down



5. Bake enchiladas

Spoon **% cup of the salsa verde** over **enchiladas**, then sprinkle with **remaining cheese**.

Bake on upper oven rack until cheese is bubbling and golden, about 15 minutes.



6. Finish & serve

In a small bowl, slightly thin **sour cream** by stirring in **1 tablespoon water** at a time, as needed. Season to taste with **salt** and **pepper**.

Serve **enchiladas** topped with **remaining salsa verde, onions, and scallions**.

Drizzle **sour cream** over top. Enjoy!