

DINNERLY



**PICKY EATER
PROOF**

Veggie Enchilada Casserole with Beans & Cheddar Cheese

 30-40min  2 Servings

For those of us that always find a way to spill all the contents out of the enchilada before we get it into the baking dish. For those of that get more sauce on our hands than in the enchilada. For those of us that end up with a soggy tortilla rather than a crisp enchilada. This quick, easy, one-pan recipe is for you. But also, for any enchilada-capable individuals that just want a quick, tasty fix. We've got you covered!

WHAT WE SEND

- 1 oz scallions
- garlic (use 1 large clove)
- 1 can whole peeled tomatoes
- 1 can kidney beans
- 3 (¾ oz) pieces sharp cheddar ⁷
- taco seasoning (use 2½ tsp)
- 4 (8-inch) flour tortillas ¹

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- fine-mesh sieve
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 730kcal, Fat 27g, Carbs 92g, Proteins 27g



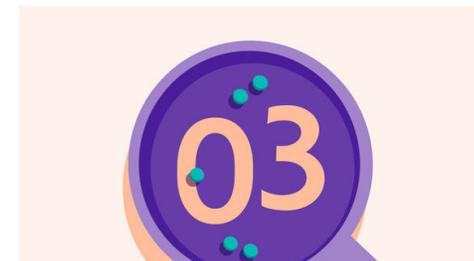
1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Trim and discard ends from **scallions**, then thinly slice on an angle, keeping dark greens separate. Peel and finely chop **1 teaspoon garlic**. Using kitchen shears, cut **tomatoes** in can until finely chopped. Rinse and drain **beans**. Finely chop **all of the cheddar**.



2. Cook filling

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **garlic** and **scallion whites**; cook, stirring, until fragrant, about 30 seconds. Add **tomatoes and their juices, beans, and 2½ teaspoons of the taco seasoning**; season to taste with **salt and pepper**. Cook, stirring occasionally, until reduced to 2 cups, 2–3 minutes. Transfer to a bowl; wipe out skillet.



3. Assemble casserole

Lightly brush bottom and sides of skillet with **oil**. Lay **one tortilla** flat in bottom of skillet. Spread **¾ cup of the filling** over tortilla. Sprinkle **about 1½ tablespoons of cheese** over, then cover with another tortilla. Repeat layers with remaining filling, 1½ tablespoons of cheese, and end with a tortilla on top.



4. Bake casserole

Lightly brush **top tortilla** with **oil**, then sprinkle **remaining cheese** over top. Bake on upper over rack until cheese is melted and golden, 7–10 minutes.



5. Serve

Let **veggie enchilada casserole** sit for 5 minutes, then cut into wedges. Serve with **remaining scallions** sprinkled over top. Enjoy!



6. Take it to the next level

Stacked high or rolled up, we like our enchiladas piled with all the fixings. Serve up this crowd-pleaser with bowls of sour cream, guacamole or sliced avocado, and your favorite salsa.