



Cheese Enchiladas

with Corn & Black Beans



2-5min



2 Servings

Put away the knives and pans and dig into a comforting hot meal in just minutes with our Ready Made! cheese enchiladas. We've crafted an authentic Tex-Mex dish of corn tortillas that we fill with fire roasted corn, black beans, peppers, and Monterey Jack cheese. We coat the cheesy enchiladas in a red chili and tomato sauce for a flavorful vegetarian meal any time of day.

What we send

- 2 (11.2 oz) pkgs Ready Made Cheese Enchiladas with Corn & Black Beans ¹

What you need

- Your choice!

Tools

- microwave or oven

Allergens

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

Nutrition per serving

Calories 630kcal, Fat 32g, Carbs 60g, Protein 29g

Store

1. Store

Store your meal in the refrigerator up to five days from receipt.

Microwave

2. Microwave instructions

Puncture film and microwave for 2 minutes and 15 seconds. Remove and let rest for 1 minute. Carefully peel off film and top with any garnishes.

Bake

3. Oven instructions

Preheat oven to 350°F with a rack in the center. Remove meal from plastic tray and transfer to a small baking dish or ovenproof skillet. Add 1 tablespoon water and cover with foil. Bake until warmed through, 15-20 minutes. Top with any garnishes.

mmmmmm

4. Enjoy!

You don't have to worry about dishes with this ready made meal, but make it extra luxe and plate it up. Enjoy!

Recycle

5. Recycle

Check the recycling guidelines in your area to dispose the packaging responsibly!

Freeze

6. Freeze

If your meal is still partially frozen or thawed and cool to the touch, you can store it in the freezer for up to 6 months. To heat, microwave for 4 minutes and let rest for 1 minute, or let thaw and use the oven instructions in step 3.