

DINNERLY



**BETTER THAN
TAKE OUT**

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 to pop into the microwave. We're bringing you the whole enchilada—complete with homemade sauce and a cheese and bean filling—but without the freezer burn. Once assembled, dinner cooks in just 3–4 minutes. Blink, and you might miss it! We've got you covered.

WHAT WE SEND

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

WHAT YOU NEED

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

TOOLS

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

ALLERGENS

Wheat (1), Soy (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 820kcal, Fat 34g, Carbs 101g, Protein 28g



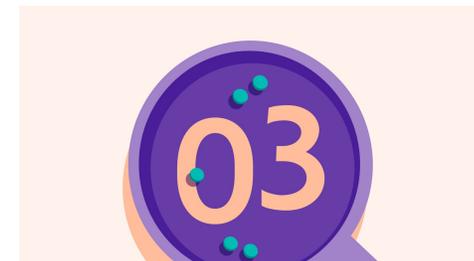
1. Prep ingredients

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**, then remove stem, core, and seeds; cut one of the halves into ½-inch pieces (save rest for own use). Peel and finely chop **2 teaspoons garlic**. Coarsely chop **all of the cheddar**.



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, 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!

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.