

DINNERLY



HOLIDAY BRUNCH

SERVES A CROWD!

Holiday Breakfast Enchilada Casserole

with Scrambled Eggs, Cheese & Black Beans



30min



2 Servings

This dish is perfect for feeding a crowd! The couples plan serves 6-8 and the family plan serves 8-10. Either version will let the good times roll because this dish is as easy as roll, bake, and chow down! Most of the cook time happens in the oven, which means more time binge-watching Hallmark movies, sipping hot toddies, and preparing your acceptance speech for best dish at holiday brunch. We've got you covered!

WHAT WE SEND

- garlic (use 1 medium clove)
- 1 can black beans
- 1 pkg mozzarella ⁷
- taco seasoning (use 1 Tbsp)
- 6 (6-inch) flour tortillas ^{1,6}
- 1 oz scallions

WHAT YOU NEED

- egg ³
- milk ⁷
- kosher salt & ground pepper
- all-purpose flour ¹
- apple cider vinegar (or red wine vinegar)
- neutral oil, such as vegetable

TOOLS

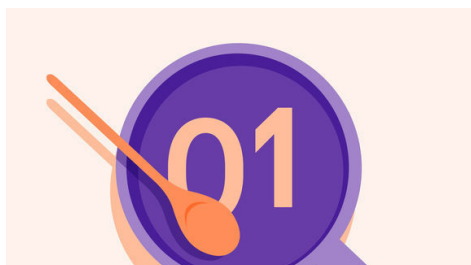
- fine-mesh sieve
- box grater
- large nonstick skillet
- medium baking dish

ALLERGENS

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

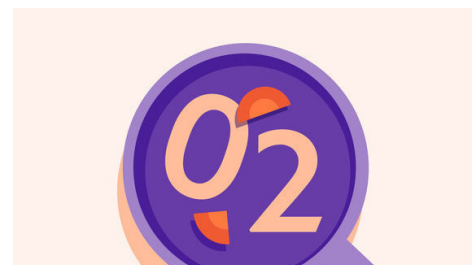
NUTRITION PER SERVING

Calories 340kcal, Fat 15g, Carbs 36g, Protein 16g



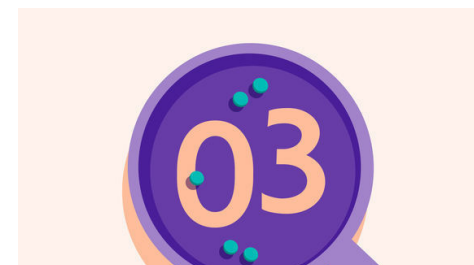
1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Peel and finely chop $\frac{1}{2}$ **teaspoon garlic**. Trim ends from **scallions**, then thinly slice. In a large bowl, whisk to combine **4 large eggs**, **2 tablespoons milk**, and **a pinch each salt and pepper**. Drain and rinse **beans**. Coarsely shred **mozzarella** on the large holes of a box grater.



2. Make enchilada sauce

Stack **tortillas**, wrap in foil, and place on upper oven rack to warm through, about 5 minutes. In a medium bowl, whisk together **1 tablespoon of the taco seasoning** and **2 teaspoons flour**, then slowly whisk in $\frac{3}{4}$ **cup water** to combine. Stir in **tomato sauce**, **1 teaspoon vinegar**, and **1 tablespoon oil**; season with **salt** and **pepper**.



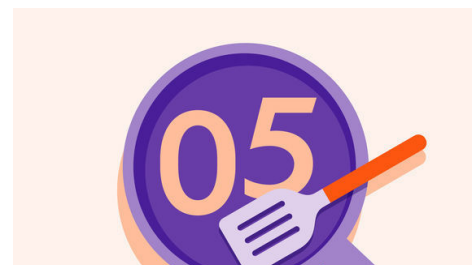
3. Scramble eggs

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.



4. Prep filling

To bowl with **eggs**, add **chopped garlic**, **black beans**, $\frac{3}{4}$ **of the scallions**, $\frac{1}{4}$ **of the cheese**, and $\frac{1}{4}$ **cup of the enchilada sauce**, stirring gently to combine; season with **salt** and **pepper**. Spread $\frac{1}{4}$ **cup of the enchilada sauce** in the bottom of a medium baking dish. Place **tortillas** on a work surface and evenly divide filling among each.



5. Bake & serve

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



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 holiday cheer!