

DINNERLY



Green Enchiladas with Pinto Beans & Cheese



30min



2 Servings

When your roommates say they don't want tacos for the fifth straight night, sub in loaded enchiladas, smothered in green tomatillo sauce and melted cheese. The best part? Everything is whipped up in just one pot. That means less whining from your roommates about the cleanup. It's a win-win for everyone. We've got you covered!

WHAT WE SEND

- garlic (use 2 large cloves)
- ½ lb tomatillos
- 1 can pinto beans
- 1 green bell pepper
- 1 pkg mozzarella ⁷
- taco seasoning (use 2 tsp)
- 6 (6-inch) flour tortillas ^{1,6}

WHAT YOU NEED

- olive oil
- all-purpose flour ¹
- butter ⁷
- sugar
- kosher salt & ground pepper

TOOLS

- fine-mesh sieve
- box grater
- medium ovenproof skillet
- potato masher or fork

ALLERGENS

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

NUTRITION PER SERVING

Calories 920kcal, Fat 46g, Carbs 96g, Protein 31g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Peel and finely chop **2 teaspoons garlic**. Peel, wash, and coarsely chop **tomatillos**. Drain **beans**, then rinse well. Halve **pepper**, remove stem and seeds, and cut into ½-inch pieces. Coarsely shred **mozzarella** on the large holes of a box grater.



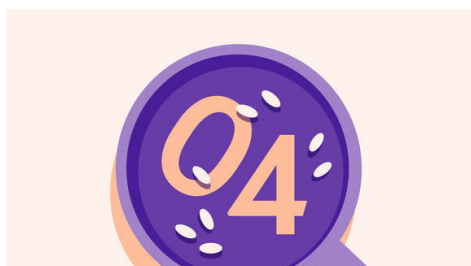
2. Make green sauce

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **1 teaspoon of the garlic** and **1 teaspoon flour**; cook until fragrant, about 30 seconds. Add **tomatillos** and **1 cup water**. Bring to a boil; reduce to medium and cook until tomatillos are very soft, 4–5 minutes. Mash with a potato masher or fork. Stir in **2 tablespoons butter** and **1 teaspoon sugar**.



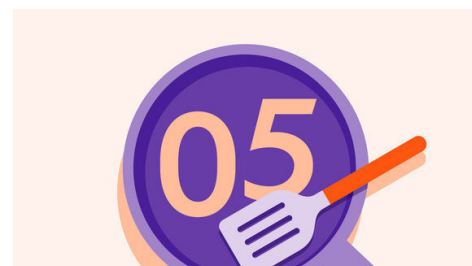
3. Cook peppers

Transfer **green sauce** to a bowl; season with **salt** and **pepper**. Wipe out skillet, then return to stovetop. Heat **1 tablespoon oil** over medium. Add **peppers** and cook until just crisp-tender, about 3 minutes. Stir in **remaining 1 teaspoon chopped garlic** and **2 teaspoons of the taco seasoning**; cook until fragrant, about 30 seconds.



4. Assemble enchiladas

Transfer **peppers** to a second bowl, then stir in **beans** and **half of the cheese**. Season **filling** with **salt** and **pepper**. Spread **½ cup of the green sauce** into same skillet. Arrange **tortillas** on a work surface and spoon **⅓ cup of the filling** onto each; roll up and place in skillet, seam sides down.



5. Bake enchiladas

Spoon **remaining green sauce** over **enchiladas** and top with **remaining cheese**. Bake on upper oven rack until **cheese** is melted and **filling** is hot, 10–12 minutes. Remove **green enchiladas** from oven and let cool 5 minutes before serving. Enjoy!



6. Take it to the next level

Top the enchiladas with fresh pico de gallo: Dice tomatoes and red onions and mix them with finely chopped cilantro and a jalapeño or serrano chile for a spicy kick. Season with salt, pepper, and fresh lime juice to taste, and you're good to go.