

DINNERLY



Nacho Cheese Enchiladas with Beans & Fresh Salsa

 20-30min  2 Servings

This is nacho average enchilada dinner. In queso you can't tell, it's covered in a warm blanket of nacho cheese and piled high with a fresh pice de gallo. We've got you covered!

WHAT WE SEND

- garlic (use 2 large cloves)
- 1 bunch scallions
- 2 plum tomatoes
- 1 can kidney beans
- 3 (¾ oz) pieces sharp cheddar ⁷
- chorizo chili spice blend (use 1¼ tsp)
- 6 (6-inch) corn tortillas

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- all-purpose flour ¹
- 1½ cups milk ⁷

TOOLS

- fine-mesh sieve
- medium saucepan
- medium baking dish

ALLERGENS

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

NUTRITION PER SERVING

Calories 740kcal, Fat 31g, Carbs 86g, Protein 30g



1. Prep ingredients & salsa

Preheat oven to 425°F with a rack in the center. Peel and finely chop **2 teaspoons garlic**. Trim **scallions**, then thinly slice. Core **tomatoes**, then cut into ½-inch pieces. Drain **kidney beans**; rinse well. Finely chop **all of the cheddar**. In a medium bowl, combine tomatoes, scallions, 1 teaspoon of the garlic, and **2 teaspoons oil**; season to taste with **salt and pepper**.



4. Assemble enchiladas

Season **nacho cheese sauce** to taste with **salt and pepper**. Spoon **¼ cup of the sauce** over the bottom of a medium baking dish. Wrap **tortillas** in a damp paper towel, then microwave until warm and pliable, about 30 seconds. Arrange tortillas on a work surface and divide **bean filling** among them. Roll each tortilla up and place in prepared baking dish, seam side down.



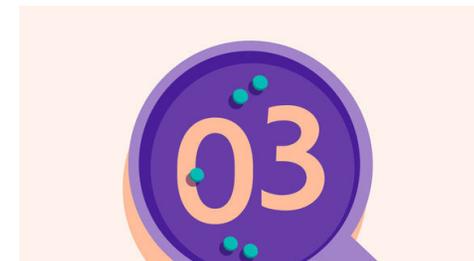
2. Make bean filling

Transfer **¾ cup of the salsa** to a small bowl, then stir in **¼ teaspoon vinegar**. Set aside until ready to serve. Add **kidney beans**, **half of the cheese**, and **1 teaspoon of the chorizo chili spice** to bowl with **remaining salsa**; stir to combine. Season to taste with **salt and pepper**.



5. Bake enchiladas & serve

Spoon **remaining nacho cheese sauce** over top **enchiladas**. Bake on center oven rack until **bean filling** is bubbling and **nacho cheese sauce** is browned in spots, about 15 minutes. Remove from oven and let sit 10 minutes before serving. Serve **nacho cheese enchiladas** with **fresh salsa** spooned over top. Enjoy!



3. Make nacho cheese sauce

Heat **1½ tablespoons oil** in a medium saucepan over medium. Add **remaining chopped garlic** and **1½ tablespoons flour**; cook until fragrant, 1 minute. Whisk in **¼ teaspoon of the chorizo chili spice** and **1½ cups of milk**. Bring to a boil, whisking frequently. Cook over medium-high until sauce is slightly thickened, 2–4 minutes. Remove from heat; stir in **remaining cheese** until melted.



6. Take it to the next level

We love a dose of heat with our enchiladas, so we suggest adding your favorite hot sauce or throwing in pickled jalapeños to your fresh salsa in step 1.