

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 sauce and piled high with a fresh pice de gallo. We've got you covered!

WHAT WE SEND

- garlic (use 2 large cloves)
- 1 oz scallions
- 2 plum tomatoes
- 1 can kidney beans
- 3 pieces sharp cheddar ²
- taco seasoning (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 ²

TOOLS

- fine-mesh sieve
- medium saucepan
- medium (1-2 qt) baking dish

ALLERGENS

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

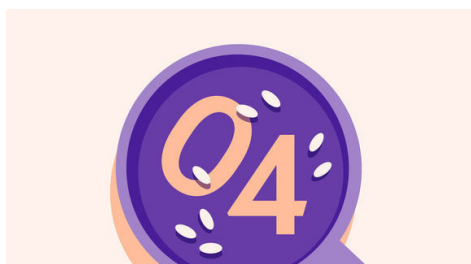
NUTRITION PER SERVING

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



1. Prep ingredients & salsa

Preheat oven to 425°F with a rack in the center. 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**.



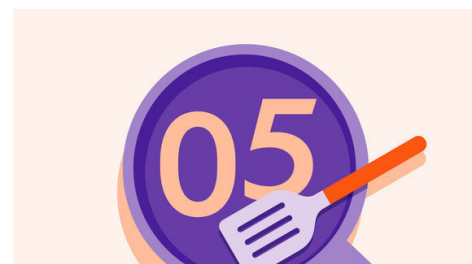
4. Assemble enchiladas

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 each. Roll tortillas up and place in prepared baking dish, seam side down.



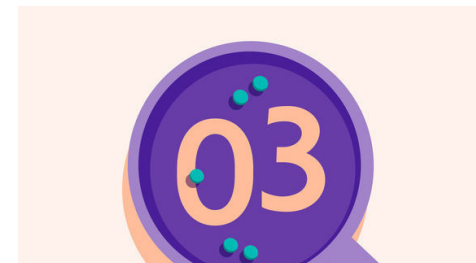
2. Make bean filling

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 **1½ teaspoons taco seasoning** to bowl with **remaining salsa**, stirring to combine. Season to taste with **salt** and **pepper**.



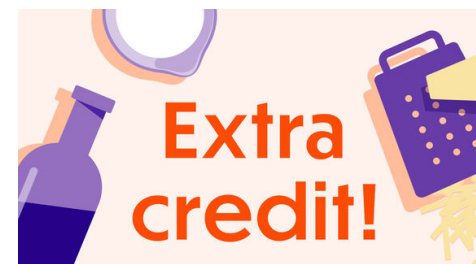
5. Bake enchiladas & serve

Spoon **remaining nacho cheese sauce** over **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 garlic** and **1½ tablespoons flour**; cook until fragrant, 1 minute. Whisk in **¾ teaspoon taco seasoning** and **1½ cups of milk**. Bring to a boil, whisking frequently. Cook over medium-high until sauce is slightly thickened (like heavy cream), 2–4 minutes. Remove from heat; stir in **remaining cheese** until melted.



6. Amp up the flavor!

Add more taco seasoning to taste in the nacho cheese sauce in step 4. 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.