

# DINNERLY



## Cheesy Skillet Veggie Enchiladas with Corn & Bell Pepper



30-40min



2 Servings

We keep it simple with these delicious veggie enchiladas by stuffing flour tortillas with corn and bell pepper, nesting them in warm enchilada sauce, and topping them with gooey cheese. It all comes together to turn even the pickiest eater into a Clean Plate Club champion. We've got you covered!

## WHAT WE SEND

- 1 pkg mozzarella <sup>7</sup>
- 1 bell pepper
- garlic (use 1 large clove)
- 6 (6-inch) flour tortillas <sup>1</sup>
- taco seasoning (use 2¼ tsp, divided)
- 8 oz can tomato sauce
- 5 oz corn

## WHAT YOU NEED

- all-purpose flour <sup>1</sup>
- olive oil
- white wine vinegar (or red wine vinegar) <sup>17</sup>
- kosher salt & ground pepper

## TOOLS

- box grater
- medium (10") ovenproof skillet

## ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 930kcal, Fat 39g, Carbs 111g, Proteins 32g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Coarsely shred **mozzarella** on the large holes of a box grater. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Finely chop **1 teaspoon garlic**.



### 2. Make enchilada sauce

Stack **tortillas**, wrap in foil, and place directly on upper oven rack to warm through, about 5 minutes. In a medium bowl, whisk to combine **1¼ teaspoons taco seasoning** and **2 teaspoons flour**, then slowly whisk in **½ cup water**. Stir in **tomato sauce**, **1 tablespoon oil**, and **1 teaspoon vinegar**; season to taste with **salt** and **pepper**.



### 3. Cook veggie filling

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **peppers**; season with **salt**. Cover and cook until peppers are slightly softened and browned in spots, 3–4 minutes. Add **corn** and **chopped garlic**; cook until corn is browned in spots, about 2 minutes. Stir in **1 teaspoon taco seasoning** and **2 tablespoons water**. Transfer **filling** to a bowl.



### 4. Assemble enchiladas

Spread **½ cup of the enchilada sauce** in the bottom of the same skillet. Arrange **tortillas** on a work surface. Divide **veggie filling** and **half of the cheese** evenly among tortillas. Roll up each tortilla and place in skillet, seam side-down.



### 5. Bake & serve

Pour **remaining sauce** over **enchiladas**, then sprinkle with **remaining cheese**. Bake enchiladas on upper oven rack until **cheese** is melted and **sauce** is bubbling, about 10 minutes. Let sit 5 minutes before serving. Enjoy!



### 6. Take it to the next level

Is it truly enchilada night if you don't pile it high with all the fixings? Top this skillet with guacamole, pickled jalapeños, and a drizzle of sour cream just before serving for the ultimate punch of flavor in each bite.