

# DINNERLY



## Breakfast Enchilada Casserole:

Double the Brunch. Same Price.



30min



2 Servings

This dish is perfect for feeding a crowd, so let the good times roll! Even better, it's as easy to assemble and bake as it is to chow down. Most of the cook time happens in the oven, which means more time preparing your acceptance speech for best dish at weekend brunch. We've got you covered! (2p plan serves 6-8; 4p plan serves 8-10.)

## WHAT WE SEND

- garlic
- 1 oz scallions
- 1 can black beans
- 1 pkg mozzarella <sup>7</sup>
- 12 (6-inch) flour tortillas <sup>1</sup>
- taco seasoning (use 1 Tbsp)
- 2 cans taco sauce

## WHAT YOU NEED

- 4 large eggs <sup>3</sup>
- milk <sup>7</sup>
- kosher salt & ground pepper
- all-purpose flour <sup>1</sup>
- neutral oil
- apple cider vinegar (or red wine vinegar)

## TOOLS

- box grater
- large nonstick skillet
- medium baking dish

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 440kcal, Fat 21g, Carbs 41g, Proteins 21g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. 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 of 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 to combine **1 tablespoon taco seasoning** and **2 teaspoons flour**. Slowly whisk in  $\frac{3}{4}$  **cup water** until smooth. Stir in **all of the taco sauce**, **1 tablespoon oil** and **1 teaspoon vinegar**; season to taste 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 enchilada sauce**, stirring gently to combine; season with **salt** and **pepper**. Spread  $\frac{1}{4}$  **cup 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 seam sides down in prepared baking dish. Pour **remaining sauce** over **enchiladas**, then sprinkle with **remaining cheese**. Bake on upper oven rack until **cheese** is melted and **sauce** is bubbling, 8–10 minutes. Let sit 5 minutes. Serve **enchilada casserole** topped with **remaining scallions**. 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 weekend cheer!