

# DINNERLY



## Cheese & Bean Enchiladas with Peppers & Onions

 20-30min  2 Servings

Normally, when you think of quick enchiladas, you're reaching deep into the freezer for a frozen bundle and sticking it in the microwave. We're bringing you enchiladas in a hurry, complete with homemade sauce, but without the freezer burn. Once assembled, they cook in only 2-3 minutes. Blink and you might miss it! We've got you covered.

## WHAT WE SEND

- garlic
- green bell pepper
- hot sauce
- red onion
- canned pinto beans

## WHAT YOU NEED

- all-purpose flour <sup>1</sup>
- kosher salt & ground pepper
- olive oil

## TOOLS

- box grater
- medium skillet
- potato masher or fork
- small saucepan

## ALLERGENS

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

## NUTRITION PER SERVING

Energy 660.0kcal, Fat 27.0g, Proteins 21.0g, Carbs 84.0g



### 1. Prep ingredients

Preheat broiler with racks in the top and center positions. Halve, peel, and thinly slice **all of the onion**. Finely chop **2 tablespoons of the sliced onion**. Halve **pepper**, remove stem, core, and seeds, then cut half into ½-inch pieces (about ½ cup). Peel and finely chop **2 large garlic cloves**. Coarsely chop **cheese** or grate on large holes of a box grater



### 2. Make sauce

Heat **1 tablespoon oil** in a small saucepan over medium. Add **chopped onions** and cook until golden, about 2 minutes. Add **2 tablespoons flour**; cook until toasted, about 2 minutes. Slowly whisk in **1 cup water, all of the hot sauce, and ½ teaspoon salt**; bring to a simmer. Cook until slightly thickened, 2–3 minutes; season with **salt** and **pepper**. Cover to keep warm.



### 3. Sauté onions & peppers

Stack **tortillas**, wrap in foil, and place on the center oven rack to warm through, about 10 minutes, turning packet once. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **peppers, sliced onions, and ¼ teaspoon salt**, and cook until browned in spots, about 5 minutes. Add **garlic** and cook until fragrant, about 30 seconds.



### 4. Add beans

Add **beans and their liquid** and simmer rapidly over medium-high, coarsely smashing the beans with a potato masher or fork, until thickened, 5–7 minutes. Stir in **half of the cheese**; season to taste with **salt** and **pepper**. Remove **tortillas** from oven and arrange on a work surface.



### 5. Assemble & broil

Spread **3 tablespoons sauce** in the bottom of a medium baking dish. Divide filling between the **tortillas**. Roll up and place in baking dish, seam sides-down. Pour **remaining sauce** over **enchiladas** and sprinkle with **remaining cheese**. Broil on top rack until cheese is melted and browned, 3–4 minutes (watch closely). Enjoy!



### 6. Cool it down

You're gonna get some heat from the hot sauce, so it might be nice to cool it all down with a bit of homemade guacamole or a side of sour cream mixed with a squeeze lime juice.