



DINNERLY



Cheese & Bean Enchiladas with Peppers & Onions

 20-30min  4 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

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

WHAT YOU NEED

- all-purpose flour ¹
- kosher salt & ground pepper
- olive oil

TOOLS

- box grater
- large baking dish (2-3 qt)
- large skillet
- medium saucepan
- potato masher or fork

ALLERGENS

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

NUTRITION PER SERVING

Energy 680.0kcal, Fat 31.0g, Proteins 24.0g, Carbs 81.0g



1. Prep ingredients

Preheat broiler with racks in the top and center positions. Halve, peel, and thinly slice **all of the onion**. Finely chop **¼ cup of the sliced onion**. Halve **pepper**, remove stem, core, and seeds, then cut into ½-inch pieces. Peel and finely chop **3 large garlic cloves**. Grate **cheese** on large holes of box grater.



2. Make sauce

Heat **3 tablespoons oil** in a medium saucepan over medium. Add **chopped onions**; cook until golden, about 2 minutes. Stir in **3 tablespoons flour**; cook, until toasted, about 2 minutes. Slowly whisk in **1 ¾ cups water**, **all of the hot sauce**, and **¾ teaspoon salt**; bring to a simmer. Cook until slightly thickened, 2–3 minutes; season with **salt** and **pepper**.



3. Sauté onions & peppers

Stack **tortillas** into 2 piles side by side, wrap in foil, and place on the center rack to warm through, about 10 minutes, turning packet once. Heat **2 tablespoons oil** in a large skillet over medium-high. Add **peppers, sliced onions**, and **½ teaspoon salt**; cook until browned in spots, about 7 minutes. Add **garlic**; cook until fragrant, about 30 seconds.



4. Add beans

Add **beans and their liquid** and simmer rapidly over medium-high, coarsely smashing the beans, until thickened with a potato masher or fork, 10–15 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 **⅓ cup sauce** in the bottom of a large 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 of lime juice.