



DINNERLY



 NO ADDED GLUTEN

Beef Enchilada Casserole with Poblano & Cheddar

 20-30min  2 Servings

This meal is a simplified take on enchiladas because instead of rolling each one individually, you stack 'em up along with the savory filling and and melty cheddar cheese to make an easy-to-cook, easier-to-eat casserole! There won't be any leftovers with this dinner, because we're pretty sure you'll eat the whole enchilada. We've got you covered!

WHAT WE SEND

- tampico de gallo
- tomato paste
- (6-inch) corn tortillas
- poblano pepper
- garlic
- grass-fed ground beef

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- medium skillet
- small saucepan

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 480.0kcal, Fat 29.0g, Proteins 28.0g, Carbs 26.0g



1. Cook sauce

Preheat oven to 450°F with a rack in the center. In a small saucepan, combine **Tampico de gallo spice blend** (or just ½ teaspoon depending on heat preference), **3 tablespoons tomato paste**, ½ teaspoon **sugar**, and **1 cup water**; bring to a boil over high. Boil until slightly reduced to 1 cup, 3–5 minutes; season to taste with **salt** and **pepper**. Cover to keep warm.



2. Prep ingredients

Meanwhile, halve **poblano**, remove stem, core, and seeds, then cut into ½-inch pieces. Peel and finely chop **2 large garlic cloves**.



3. Cook poblanos & beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chopped poblano** and cook until crisp-tender and browned in spots, about 5 minutes. Add **garlic** and cook until fragrant, about 1 minute. Add **beef** and ¼ **teaspoon salt** and cook, breaking up into pieces, until browned, about 5 minutes. Remove skillet from heat.



4. Toast tortillas

Meanwhile, place **tortillas** directly on center oven rack, and toast until crispy, flipping halfway through, 2–3 minutes per side (watch closely). Roughly chop **cheddar**.



5. Bake casserole & serve

Place **toasted tortillas** on top of **beef mixture** (the tortillas will slightly overlap), and pour **sauce** over top, making sure to coat the tortillas. Top with **chopped cheddar** and bake on the center oven rack until sauce is thickened and cheese is golden and bubbling, 8–10 minutes. Enjoy!



6. Take it to the next level

Top the enchilada casserole with fresh pico de gallo. Dice tomatoes and red onions and mix them with finely chopped cilantro, jalapeño or serrano chile for a spicy kick, and fresh lime juice. Season with salt and pepper and you're good to go.