



DINNERLY



Cheese Enchiladas with Salsa Ranchera & Sour Cream

 20-30min  4 Servings

Yes, it's nice to get fancy with fillings and stuffings, but we find that it's pretty hard to beat the basics. Case in point—these delicious cheese enchiladas. We keep it simple (read: easy/fast/crowd-pleasing for picky eaters) by stuffing corn tortillas with melted sharp cheddar and topping them with a smooth red enchilada sauce. They'll disappear just as quickly as they come together. We've g...

WHAT WE SEND

- canned tomato sauce
- sharp cheddar cheese
- (6-inch) corn tortillas
- garlic
- sour cream
- taco seasoning
- romaine heart

WHAT YOU NEED

- all-purpose flour ¹
- apple cider vinegar
- kosher salt & ground pepper

TOOLS

- aluminium foil
- ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 840kcal, Fat 56g, Carbs 50g, Proteins 31g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Stack **tortillas**, wrap in foil, and place on the center oven rack to warm through, 5–10 minutes. Peel and finely chop **1 tablespoon garlic**.



2. Make salsa ranchera

Heat **2 tablespoons oil** in a large skillet over medium. Add **chopped garlic**, **1½ tablespoons taco seasoning**, and **2 tablespoons flour**; cook, whisking, 1 minute. Slowly whisk in **tomato sauce** and **1½ cups water**; bring to a simmer. Cook until slightly thickened and reduced to 3 cups, about 5 minutes; season with **salt** and **pepper**. Transfer **sauce** to a measuring cup.



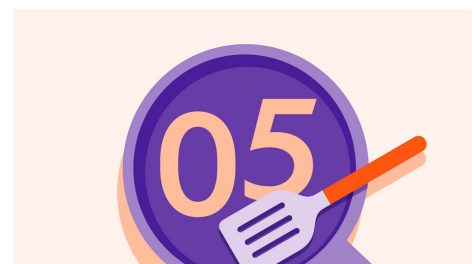
3. Bake enchiladas

Spread **tortillas** on a work surface. Spread **½ cup of the sauce** in the bottom of same skillet. Place **¼ cup cheddar** on each tortilla. Roll up and place in skillet, seam side-down. Pour **remaining sauce** over **enchiladas** and sprinkle with **remaining cheddar**. Bake on upper oven rack until cheese is melted and sauce is bubbling, about 10 minutes.



4. Make dressing

While **enchiladas** bake, in a small bowl, slightly thin **sour cream** by stirring in **1 teaspoon water** as needed. Season to taste with **salt** and **pepper**. Halve **romaine**, lengthwise, then slice crosswise into very thin ribbons, discarding ends. In a medium bowl, whisk together **1 tablespoon each vinegar and oil**.



5. Finish & serve

Toss **romaine** with **dressing** and season with **salt** and **pepper**. Serve **enchiladas and salsa ranchera** topped with **sour cream** and **some of the salad**. Serve **remaining salad** alongside. Enjoy!



6. Take it to the next level

Put together a corn and black bean salsa to top these enchiladas for the more adventurous palates at your table. Combine charred sweet corn, black beans, lime juice, grated garlic, even some chopped cilantro.