



Sliced Beef Enchilada Skillet

WITH QUESO SAUCE

Express Plus



Prep & Cook Time

20-30 MIN

Cook Within

4 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

MEDIUM

You Will Need

Olive Oil, Salt
Large Oven-Safe Non-Stick Pan, Medium Non-Stick Pan

Ingredients

- 3 fl. oz. Red Enchilada Sauce
 - 4 oz. Fire Roasted Diced Tomatoes
 - 6 Small Flour Tortillas
 - 4 oz. Black Beans
 - 2 tsp. Taco Seasoning
 - 2 oz. Light Cream Cheese
 - 2 Green Onions
 - 2 oz. Shredded Mozzarella
 - 1/2 oz. Crispy Jalapeños
- Customize It Options**
- 10 oz. Steak Strips
 - 10 oz. Diced Chicken Thighs
 - 12 oz. Sirloin Steaks
 - 8 oz. Shrimp
 - 12 oz. Boneless Skinless Chicken Breasts

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/20673

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Preheat the broiler
- Set **cream cheese** on counter to soften
- Ingredient(s) used more than once: **green onions, shredded cheese**

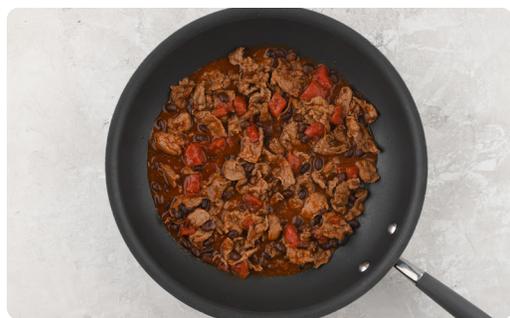


1. Prepare the Ingredients

- Drain **black beans**.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Separate **steak strips** into a single layer and pat dry. Coarsely chop.

Customize It Instructions

- If using **whole chicken breast**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as steak strips in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **sirloin**, pat dry, and, on a separate cutting board, cut into ½" slices. Follow same instructions as steak strips in Step 2, stirring occasionally until steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **diced chicken thighs**, pat dry. Follow same instructions as steak strips in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes. *Don't worry about trimming. Excess fat will render while cooking and add flavor.* If using **shrimp**, pat dry. Follow same instructions as steak strips in Step 2, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.



2. Make the Filling

- Place a large oven-safe non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **steak strips** and **taco seasoning** to hot pan. Stir occasionally until no pink remains, 4-5 minutes.
- Add **tomatoes** and **black beans** and cook, 1 minute.
- Add **enchilada sauce** and stir occasionally until steak strips reach a minimum internal temperature of 145 degrees, 2-3 minutes.
- Remove from burner. Transfer filling mixture to a plate. Rest, 3 minutes.
- Wipe pan clean and reserve.



4. Broil Enchiladas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Place tortillas on a clean work surface. Divide filling equally amongst tortillas, placing in center. Top evenly with remaining **shredded cheese**. Tuck one end of tortilla under filling and roll tightly. Place enchiladas, seam side down, in reserved pan used for filling.
- Place under hot broiler and broil until golden brown, 1-2 minutes.
- *Don't text and broil! Pay attention to enchiladas as they may burn easily.*
- Carefully remove from broiler. *Pan handle will be hot! Use an oven mitt.*
- Plate dish as pictured on front of card, topping enchiladas with **queso sauce** (warming as needed), **crispy jalapeños** (to taste), and **green portions of green onions**. Bon appétit!



3. Make the Queso Sauce

- Place a medium non-stick pan over medium heat.
- Add 1 tsp. **olive oil** and **white portions of green onions**. Stir until lightly browned, 30-60 seconds.
- Stir in ½ cup **water**, softened **cream cheese**, and a pinch of **salt**. Bring to a simmer.
- Once simmering, stir occasionally until combined and beginning to thicken, 1-2 minutes.
- Remove from burner and stir in half the **shredded cheese** (reserve remaining for enchiladas) until combined. Cover to keep warm.