



Cheesy Beef Enchilada Bake

WITH POBLANOS AND PINTO BEANS

Oven-Ready Family



Prep & Cook Time

45-55 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
2 Mixing Bowls

Difficulty Level

EASY

Spice Level

MEDIUM

Ingredients

- 16 oz. Ground Beef
- 3 oz. Diced Poblano
- 1 Tbsp. Taco Seasoning
- 1 1/2 oz. Tortilla Strips
- 8 Small Flour Tortillas
- 4 oz. Fire Roasted Diced Tomatoes
- 15 oz. Pinto Beans
- 3 oz. Sour Cream
- 12 fl. oz. Enchilada Sauce
- 4 oz. Shredded Cheddar Cheese

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/25126

*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.



1. Make the Filling

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Add **ground beef** to one provided tray and break into smaller pieces. In second provided tray, add **poblanos** (to taste) and 1 tsp. **olive oil** and stir to combine. Bake both trays uncovered in hot oven until beef reaches a minimum internal temperature of 160 degrees, 17-20 minutes.
- While beef and poblanos bake, drain and rinse **beans**.
- After 17-20 minutes, carefully remove both trays from oven. Drain excess liquid from beef tray. *Tray will be hot! Use a utensil.*
- Transfer **ground beef** and **poblanos** to a mixing bowl. Add **tomatoes**, **taco seasoning**, beans, half the **cheese** (reserve remaining for topping) $\frac{1}{4}$ tsp. **salt**, a pinch of **pepper**, and $\frac{1}{4}$ cup **enchilada sauce** (reserve remaining for tortillas). Stir to combine.



2. Assemble the Enchilada Bake

- Add remaining **enchilada sauce** to another mixing bowl.
- Dip half the **tortillas** (reserve remaining for second layer) into enchilada sauce, gently flipping to coat both sides. Place 2 tortillas across the bottom of each tray (some overlap is OK).
- Divide half the **filling** between both trays and spread into an even layer.
- Repeat this process, dipping remaining tortillas in enchilada sauce and placing evenly on top of filling. Top both trays with any remaining enchilada sauce and remaining **cheese**.



3. Bake the Meal

- Cover both trays with foil. Bake covered in hot oven until **cheese** is melted and **sauce** is bubbling, 20-25 minutes.
- Carefully remove from oven. Rest, 5 minutes.
- To serve, top with **sour cream** and **tortilla strips**. Bon appétit!