



#### In your box

- 1 Lime
- 3 oz. BBQ Sauce
- 2 oz. Shredded Cheddar-Jack Cheese
- 1 Jalapeño Pepper
- ¼ oz. Cilantro
- 6 Small Flour Tortillas
- 2 tsp. Taco Seasoning
- 1 Shallot
- 3 oz. Corn Kernels

#### Customize It Options

- 10 oz. Ground Beef
- 10 oz. Steak Strips
- 10 oz. Antibiotic-Free Ground Beef
- 12 oz. Ground Turkey

\*Contains: milk, wheat

#### You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Medium Non-Stick Pan, Medium Oven-Safe Casserole Dish



## BBQ Beef Enchiladas

with corn salsa

NUTRITION per serving—Calories: 825, Carbohydrates: 80g, Fat: 38g, Protein: 42g, Sodium: 1647mg.

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

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

Prep & Cook Time

30-40 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Medium

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **shallot, BBQ sauce**

### Customize It Instructions

- If using **ground turkey**, follow same instructions as beef in Steps 1, breaking up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- If using **steak strips**, separate into a single layer and pat dry. Follow same instructions as beef in Steps 1, stirring occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

### Make the Filling

- Peel and mince **shallot**.
- Place a medium non-stick pan over medium-high heat. Add **ground beef** to hot, dry pan. Stir often, breaking up meat, until browned, 2-3 minutes.
- Add half the shallot (reserve remaining for salsa) and stir occasionally until softened and meat reaches a minimum internal temperature of 160 degrees, 2-3 minutes.
- Stir in **taco seasoning**, half the **BBQ sauce**, and a pinch of **salt**. (reserve remaining for topping). Remove from burner.



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### Bake the Enchiladas

- Place **tortillas** on a clean work surface. Divide **filling** equally among tortillas, placing in the center of tortilla. Roll tortillas and place in prepared medium casserole dish, seam side down.
- Top tortillas with **cheese**. Bake uncovered in hot oven until cheese is melted and enchiladas are heated through, 8-10 minutes.
- Wipe pan clean and reserve.
- While enchiladas bake, prepare ingredients.



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### Prepare the Ingredients

- Coarsely chop **cilantro** (no need to stem).
- Halve **lime** and juice.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Wash hands and cutting board after working with jalapeño.*



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### Make the Corn Salsa

- Return pan used to cook filling to medium-high heat and add ½ tsp. **olive oil**. Add **corn** to hot pan and stir occasionally until warmed through, 1-2 minutes.
- Add remaining **shallot, jalapeño** (to taste), and a pinch of **salt** and **pepper**. Stir occasionally until slightly softened, 1-2 minutes.
- Remove from burner and stir in 2 tsp. **lime juice** and **cilantro**.



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### Finish the Dish

- Plate dish as pictured on front of card, topping **enchiladas** with remaining **BBQ sauce** and **corn salsa**. Bon appétit!