



### In your box

- 1 tsp. Buttermilk-Dill Seasoning
- 8 oz. Mirepoix Blend
- 2 oz. Light Cream Cheese
- 2 Garlic Cloves
- 2 Green Onions
- 2 oz. Sour Cream
- 🔥 2 tsp. Hot Sauce
- 6 Small Flour Tortillas
- 1 oz. Shredded Cheddar-Jack Cheese

### Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 10 oz. Steak Strips
- 8 oz. Shrimp
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

\*Contains: milk, wheat

### You will need

- Olive Oil, Cooking Spray
- Medium Oven-Safe Casserole Dish , Large Non-Stick Pan, Mixing Bowl

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Classic Meal Kit



# Cheddar Ranch Chicken Enchiladas

with Buffalo crema and green onions

NUTRITION per serving—Calories: 700, Carbohydrates: 58g, Sugar: 10g, Fiber: 4g, Protein: 49g, Sodium: 1667mg, Fat: 29g, Saturated Fat: 13g  
 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

**40-50 min.**

Cook Within

**5 days**

Difficulty Level

**Intermediate**

Spice Level

**Mild**

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **green onions**



### 1. Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Mince **garlic**.
- Pat **diced chicken** dry.



### 2. Cook the Filling

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **chicken, mirepoix blend, garlic, and white portions of green onions** to hot pan. Stir occasionally until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Add  $\frac{1}{4}$  cup **water, cream cheese, and seasoning blend**. Bring to a simmer.
- Once simmering, stir constantly until sauce is thickened and creamy, 3-5 minutes.
- Remove from burner. Shred chicken into bite-sized pieces.

## Customize It Instructions

- If using **chicken breasts**, pat dry and cut into 1" dice. Follow same instructions as diced chicken.
- If using **steak strips**, separate into a single layer and pat dry. Season all over with a pinch of **salt and pepper**. Follow same instructions as chicken in Step 2, cooking until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes.
- If using **shrimp**, pat dry and season all over with pinch of **salt and pepper**. Follow same instruction as chicken in Step 2, cooking until shrimp reaches minimum internal temperature, 2-3 minutes per side.



### 3. Assemble the Enchiladas

- Place **tortillas** on a clean work surface. Top a tortilla with  $\frac{1}{3}$  cup **filling** and roll up tightly (ensure tortilla ends overlap slightly). Place in prepared casserole dish, seam side down. For best results, use an 8" square casserole dish.
- Repeat for remaining five tortillas. Don't overfill tortillas. Any leftover filling can be placed in casserole dish around enchiladas or served on the side.



### 4. Bake the Enchiladas

- Top **enchiladas** evenly with **cheese**.
- Spray a piece of foil with **cooking spray** and place over casserole dish, sprayed-side down. Tightly seal foil and bake in hot oven, 15 minutes.
- Remove foil. Bake again until cheese is bubbly, 5-7 minutes.
- While enchiladas bake, make Buffalo crema.



### 5. Make Buffalo Crema and Finish Meal

- In a mixing bowl, combine **sour cream** and **hot sauce** (to taste). Set aside.
- Plate dish as pictured on front of card, garnishing with **Buffalo crema** and **green portions of green onions**. Bon appétit!