



CHEESY CHICKEN ENCHILADA BAKE

with Bell Peppers and Monterey Jack Cheese



HELLO
LIME CREMA
 Citrus and spices take sour cream from ordinary to extraordinary.

PREP: 10 MIN | **TOTAL: 45 MIN** | **CALORIES: 510**

-  Chicken Breasts
-  Bell Peppers*
-  Enchilada Sauce
-  Lime
-  Monterey Jack Cheese
(Contains: Milk)
-  Southwest Spice Blend
-  Scallions
-  Flour Tortillas
(Contains: Wheat)
-  Sour Cream
(Contains: Milk)

* Your bell peppers may be orange, yellow, or red. No matter what the color, they will still be delicious!

START STRONG

Kids can bring their helping hands to tasks like assembling the casserole in step 4, taking care to spread out each layer evenly.

BUST OUT

- Medium bowl
- Large pan
- Baking dish
- Slotted spoon
- Zester
- Olive oil (1 TBSP)
- Small bowl

INGREDIENTS

Ingredient 4-person

- Chicken Breasts 24 oz
- Southwest Spice Blend  2 TBSP
- Bell Peppers 2
- Scallions 2
- Enchilada Sauce 7.06 oz
- Flour Tortillas 6
- Monterey Jack Cheese $\frac{3}{4}$ Cup
- Lime 1
- Sour Cream 6 TBSP

HELLO WINE



PAIR WITH

Ebro Spanish Tempranillo, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

 HelloFRESH



1 PREHEAT OVEN AND CUT CHICKEN

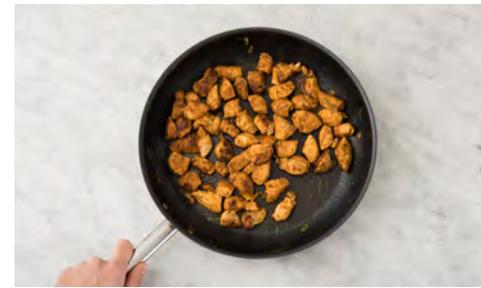
Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Cut **chicken** into ½-inch cubes, then toss in a medium bowl with **5 tsp Southwest spice** (we'll use the rest later).



4 BAKE CASSEROLE

Lightly oil a baking dish (we used an 8-by-10-inch dish). Lay **3 tortillas** on bottom, covering as much surface area as you can. Using a slotted spoon, spread **chicken** and **bell peppers** evenly over tortillas, leaving most of the **sauce** in pan. Lay remaining tortillas on top, then pour over sauce from pan. Sprinkle with **cheese**. Bake in oven until cheese melts and is lightly browned, 10-12 minutes.

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2 COOK CHICKEN AND PREP

Heat a large drizzle of **olive oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **chicken** and cook, tossing occasionally, until lightly browned, 4-5 minutes. Meanwhile, halve, core, and seed **bell peppers**, then cut into ½-inch squares. Trim, then thinly slice **scallions**, reserving 1 TBSP greens for garnish.



5 MAKE CREMA

Meanwhile, zest 1 tsp zest from **lime**, then cut into wedges. In a small bowl, stir together lime zest, remaining **Southwest spice**, and **sour cream**. Season with **salt** and **pepper**.



3 SIMMER FILLING

Add **bell peppers** and remaining **scallions** to pan with **chicken**. Season with **salt** and **pepper**. Cook, stirring occasionally, until peppers are just softened, about 2 minutes. Stir in **enchilada sauce** and $\frac{1}{2}$ cup **water**. Let simmer gently until sauce is slightly thickened and warmed through, about 3 minutes.



6 FINISH AND SERVE

Let **casserole** rest 5 minutes after removing from oven. Divide between plates. Dollop with **crema** and garnish with reserved **scallion greens**. Serve with **lime wedges** for squeezing over.

FRESH TALK

If you were a superhero, what would your superpower be?

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