

Steak Enchiladas with Pineapple Lime Salsa

Classic and delicious, this dinner is a winner. We're pairing seared steak with our mellow enchilada sauce for a dinner that's comfort food through and through. Topped with pineapple lime salsa, it's a dinner the family will love.

40 *Minutes to the Table*

25 *Minutes Hands On*

2 Whisk *Easy*

Getting Organized

EQUIPMENT

Large Skillet
Casserole Dish
Large Mixing Bowl

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

6 MEEZ CONTAINERS

Steak
Tomatoes, Peppers & Onions
Enchilada Sauce
Chihuahua Cheese
Corn Tortillas
Pineapple Lime Salsa

Make The Meal Your Own

If you ordered the **Carb Conscious version**, we sent you Poblano Peppers instead of the corn tortillas, reducing the total **carbs per serving to 28g**. In step 4. add the enchilada filling directly to the casserole dish. Prior to adding the remaining sauce and cheese, place the poblano peppers on top of the filling and then cover the peppers with the remaining sauce and cheese prior to baking.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

Health Snapshot Per Serving- 630 Calories, 46g Protein, 30g Fat, 44g Carbs, 22 Freestyle Points.

**SCAN QR CODE
to view YouTube
cooking video**



INGREDIENTS: Steak, Corn Tortillas, Enchilada Sauce, Chihuahua Cheese, Red Bell Pepper, Tomato, Spanish Onion, Pineapple, Cucumber, Sour Cream, Cilantro, Lime Juice, Mint, Garlic, Oregano, Cumin, Coriander

meez *meals*

1. Get Organized

Preheat your oven to 375 degrees. Spray or brush a 10"x10" or similar sized casserole dish with oil.

2. Cook the Steak

Heat 1 Tbsp olive oil in a large skillet over high heat. Pat dry and generously salt and pepper the **Steak** on both sides. When the oil is very hot, sear the steak for one minute on each side. Remove from the skillet and allow to rest for 2 to 3 minutes. (The steak will still be raw. That's OK, it will cook the rest of the way in the oven.) Slice into ½" strips.

3. Create the Enchilada Filing

While the steak is resting, wipe out the skillet and heat 1 Tbsp olive over medium-high heat. When the oil is hot, add the **Tomatoes, Peppers & Onions** and sauté until the peppers start to char and the onions become translucent, about 5 minutes. Transfer the cooked veggies to a large mixing bowl. Add the sliced steak and one-third of the **Enchilada Sauce** and one-third of the **Chihuahua Cheese**.

4. Bake the Enchiladas

Add half of the remaining sauce to the bottom of the casserole dish. Wrap the **Corn Tortillas** in moist paper towels and microwave until soft and pliable, about 20 to 30 seconds. Fill the tortillas with as much of the filling as possible while still being able to roll into tubes. Roll into tubes and place the rolled enchiladas in the casserole dish (in the sauce) folded side down. Repeat until you've used all the tortillas. Distribute any leftover filling around the rolled tortillas in the dish. Top everything with the remaining sauce and then the remaining cheese. Bake until the cheese is melted and starts to brown, about 16 to 18 minutes. Remove from the oven and let rest for 5 minutes.

5. Put it all together

Serve the enchiladas and extra enchilada filling topped with the **Pineapple Lime Salsa**. Enjoy!

Instructions for two servings.

Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois