



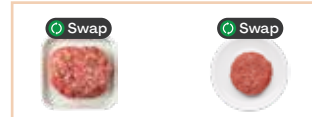
# Cheesy Pork Enchiladas

## with DIY Enchilada Sauce and Sour Cream

Family Friendly 25-35 Minutes

Customized Protein + Add ↻ Swap or ×2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



Ground Beef  
250 g | 500 g

Beyond Meat®  
2 | 4



Ground Pork  
250 g | 500 g



Red Onion  
1 | 1



Green Bell Pepper  
1 | 2



Mexican Seasoning  
2 tbsp | 4 tbsp



Cheddar Cheese, shredded  
½ cup | 1 cup



Sour Cream  
2 | 4



Flour Tortillas  
6 | 12



All-Purpose Flour  
1 tbsp | 2 tbsp



Chicken Broth Concentrate  
2 | 4



Tomato  
2 | 4



Lime  
1 | 1

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Oil, salt, pepper, sugar

Cooking utensils | 8x8" baking dish, large non-stick pan, measuring cups, measuring spoons, medium bowl, medium pot, whisk, zester

1



### Make enchilada sauce

- Before starting, preheat broiler to high.
- Wash and dry all produce.

- Heat a medium pot over medium heat.
- When the pot is hot, add **½ tbsp** (1 tbsp) **oil**, then **flour**. Stir to combine.
- Whisk in **1 cup** (2 cups) **water**, **1 ½ tbsp** (3 tbsp) **Mexican Seasoning** and **broth concentrate** until smooth, 1 min. Bring to a boil.
- Once boiling, reduce heat to medium-low.
- Simmer, whisking often, until **enchilada sauce** thickens slightly, 4-6 min.
- Remove from heat.

4



### Assemble enchiladas

- Lightly grease an 8x8-inch baking dish (9x13-inch for 4 ppl) with **½ tbsp** (1 tbsp) **oil**.
- Place **tortillas** on a clean work surface.
- Divide **pork filling** between **tortillas**.
- Roll up to close **enchiladas** and place, seam-side down, in the prepared baking dish.

2



### Prep and make salsa

- Meanwhile, core, then cut **pepper** into ¼-inch slices.
- Peel, then cut **half the onion** (whole onion for 4 ppl) into ¼-inch slices.
- Cut **tomatoes** into ¼-inch pieces.
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.
- Add **tomatoes**, **lime zest**, **½ tbsp** (1 tbsp) **lime juice**, **½ tsp** (1 tsp) **sugar** and **½ tbsp** (1 tbsp) **oil** to a medium bowl. Season with **salt** and **pepper**, then stir to combine.

5



### Broil enchiladas

- Drizzle **remaining enchilada sauce** over top, then sprinkle with **cheese**.
- Broil in the **middle** of the oven, until **cheese** melts and edges of **enchiladas** are slightly crispy, 3-6 min. (**TIP:** Keep an eye on enchiladas so they don't burn.)

3



### Cook filling

Swap | **Ground Beef**

Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **peppers** and **onions**. Cook, stirring often, until softened, 5-6 min. Season with **salt** and **pepper**, then transfer to a plate.
- Add **½ tbsp** (1 tbsp) **oil** to the pan, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min. **\*\*** Season with **remaining Mexican Seasoning**, **salt** and **pepper**.
- Return **veggies** to the pan.
- Stir in **half the enchilada sauce**. Remove from heat.

6



### Finish and serve

- Divide **enchiladas** between plates.
- Dollop **salsa** and **sour cream** over top.
- Squeeze a **lime wedge** over top, if desired.

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

### 3 | Cook filling

Swap | **Ground Beef**

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **pork**.**\*\***

### 3 | Cook Beyond Meat® filling

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook it the same way as the **pork**, breaking up **patties** into smaller pieces, until crispy, 5-6 min. **\*\***

**\*\*** Cook to a minimum internal temperature of 74°C/165°F.