



# Cheesy Pork Enchiladas and DIY Enchilada Sauce with Sour Cream

Family Friendly 30-40 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://hellofresh.ca)



-  Swap  
Ground Beef  
250 g | 500 g
-  Swap  
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.

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.

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 **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.

4



### Assemble enchiladas

- Lightly oil 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 **tortillas** and place, seam-side down, in the prepared baking dish.

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.)

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.**\*\***