



Cheesy Pork Enchiladas and DIY Enchilada Sauce with Sour Cream

Family Friendly 25-35 Minutes

Customized Protein

+ Add

Swap

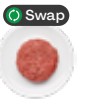
or

x2 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.*

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

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

2



Prep and make salsa

- Meanwhile, core, then cut **pepper** into $\frac{1}{4}$ -inch slices.
- Peel, then cut **half the onion** (whole onion for 4 servings) into $\frac{1}{4}$ -inch slices.
- Cut **tomatoes** into $\frac{1}{4}$ -inch pieces.
- Zest, then juice **half the lime** (whole lime for 4 servings). Cut **any remaining lime** into wedges.
- To a medium bowl, add **tomatoes**, **lime zest**, $\frac{1}{2}$ **tbsp** (1 **tblsp**) **lime juice**, $\frac{1}{2}$ **tsp** (1 **tsp**) **sugar** and $\frac{1}{2}$ **tbsp** (1 **tblsp**) **oil**. 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.
- When hot, add $\frac{1}{2}$ **tbsp** (1 **tblsp**) **oil**, then **peppers** and **onions**. Cook for 5-6 min, stirring often, until softened. Season with **salt** and **pepper**, then transfer to a plate.
- To the pan, add $\frac{1}{2}$ **tbsp** (1 **tblsp**) **oil**, then **pork**. Cook for 4-5 min, breaking up **pork** into smaller pieces, until no pink remains.** 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 grease an 8x8-inch baking dish (9x13-inch for 4 servings) with $\frac{1}{2}$ **tbsp** (1 **tblsp**) **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 for 3-6 min, until **cheese** melts and edges of **enchiladas** are slightly crispy. (**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 you like.

Measurements within steps | **1 tbsp** (2 **tblsp**) **oil**
2-serving 4-serving Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

3 | Cook filling

Swap | **Ground Beef**

If you've opted to get **beef**, cook in the same way the recipe instructs you to cook the **pork**.** Before seasoning, remove and discard excess fat, if you like.

3 | Cook Beyond Meat® filling

Swap | **Beyond Meat®**

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

** Cook to a minimum internal temperature of 165°F.