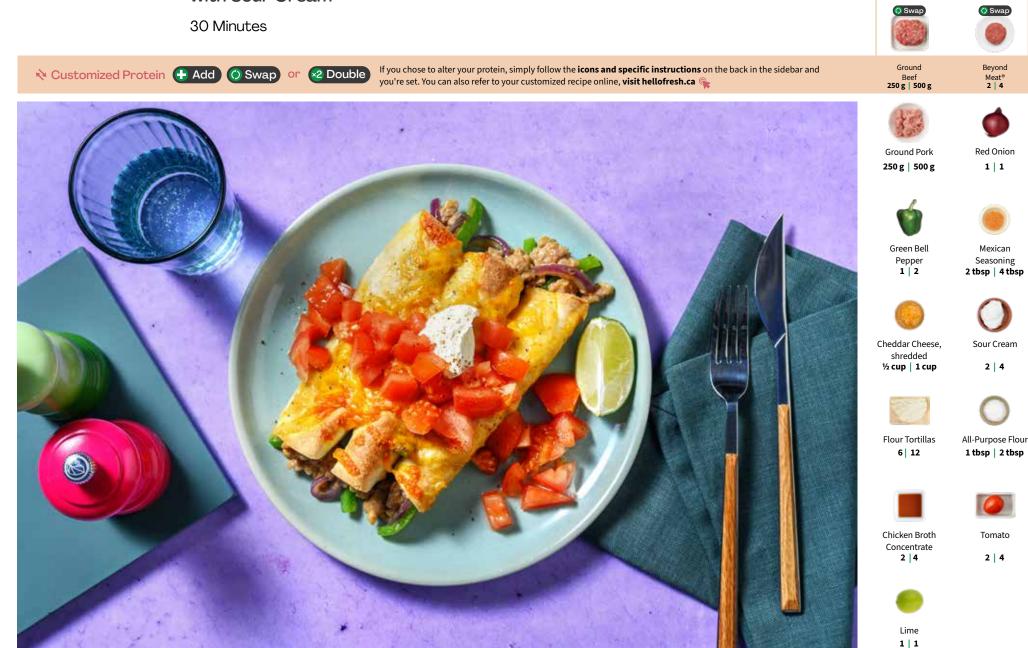
## **HELLO FRESH** Cheesy Pork Enchiladas and DIY Enchilada Sauce with Sour Cream



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.

56 g | 113 g

2-serving 4-serving

Ingredient guantities

## 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

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**Broil enchiladas** 

then sprinkle with **cheese**.



## 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 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 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.



## Assemble enchiladas

- Lightly **oil** an 8x8-inch baking dish (9x13-inch for 4 servings) 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, seamside down, in the prepared baking dish.



## Prep and make salsa

- Meanwhile, core, then cut **pepper** into 1/4-inch slices.
- Peel, then cut **half the onion** (use whole onion for 4 servings) into <sup>1</sup>/<sub>4</sub>-inch slices.
- Cut tomatoes into 1/4-inch pieces.
- Zest, then juice half the lime (use whole lime for 4 servings). Cut any remaining lime into wedges.
- To a medium bowl, add tomatoes, lime zest, ½ tbsp (1 tbsp) lime juice, ½ tsp (1 tsp) sugar and ½ tbsp (1 tbsp) oil. Season with salt and pepper, then stir to combine.

Drizzle remaining enchilada sauce over top,

Broil in the middle of the oven for 3-6 min.

are slightly crispy. (TIP: Keep an eye on

enchiladas so they don't burn.)

until cheese melts and edges of enchiladas



# Cook filling

🗘 Swap | Ground Beef

🜔 Swap | Beyond Meat®

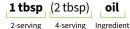
- Heat a large non-stick pan over medium-high.
- When hot, add ½ tbsp (1 tbsp) oil, then peppers and onions. Cook for 5-6 min, stirring often, until softened. Season with salt and pepper, then transfer to a plate.
- To the pan, add ½ tbsp (1 tbsp) oil, then pork. Cook for 4-5 min, breaking up pork into 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.



## 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



#### For 6 servings

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**, prep and cook in the same way the recipe instructs you to prep and cook the **pork**.\*\*

## 3 | Cook filling

## 🔇 Swap | Beyond Meat®

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