





Cheesy Pork Enchiladas and DIY Enchilada Sauce with Sour Cream

Family Friendly 30-40 Minutes

 Ground Beef 250 g 500 g	 Beyond Meat® 2 4
---	--

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](https://www.hellofresh.ca)



 Ground Pork 250 g 500 g	 Red Onion ½ 1
 Green Bell Pepper 1 2	 Mexican Seasoning 2 tbsp 4 tbsp
 Cheddar Cheese, shredded ½ cup 1 cup	 Sour Cream 6 tbsp 12 tbsp
 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, sugar, salt, pepper

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

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 concentrates** 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 **tomato** 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 the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **peppers** and **onions**. Cook, stirring often, until **veggies** soften, 5-6 min.
- Season with **salt** and **pepper**. Transfer **veggies** 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**, then 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 **enchiladas** 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 beef 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®**, prepare, cook and plate it the same way as the **pork**, until cooked through, 5-6 min.**

** Cook pork, beef and Beyond Meat® to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.