

# Cheesy Pork Enchiladas and DIY Enchilada Sauce

with Sour Cream

35 Minutes



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





**Ground Pork** 





**Red Onion** 





Mexican Seasoning



Flour Tortillas

Green Bell Pepper

Cheddar Cheese, shredded



Sour Cream







All-Purpose Flour



Roma Tomato



Lime

HELLO DIY ENCHILADA SAUCE

## Start here

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

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredient

#### **Bust out**

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

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Red Onion	56 g	113 g
Green Bell Pepper	200 g	400 g
Mexican Seasoning	2 tbsp	4 tbsp
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	3 tbsp	6 tbsp
Flour Tortillas	6	12
All-Purpose Flour	1 tbsp	2 tbsp
Chicken Broth Concentrate	2	4
Roma Tomato	190 g	380 g
Lime	1	1
Sugar*	½ tsp	1 tsp
Oil*		

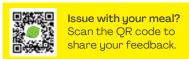
Salt and Pepper\*

- \* Pantry items
- \*\* Cook pork and beef to a minimum internal temperature of 74°C/165°F.

## **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.





#### Make enchilada sauce

- Heat a medium pot over medium heat.
- When 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 **sauce** thickens slightly, 4-6 min. Remove from heat.



#### Prep and make salsa

- Meanwhile, core, then cut **pepper** into 1/4-inch slices.
- Peel, then cut **half the onion** into ¼-inch slices (whole onion for 4 ppl).
- Cut tomato into 1/4-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.



### Cook filling

- Heat a large non-stick pan over mediumhigh heat.
- When 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.

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



#### 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.



## 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!)



#### Finish and serve

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

**Dinner Solved!**