



Pork Enchilada Casserole with Spinach Side Salad

Family Friendly 30 Minutes



Ground Pork



Ground Turkey



Flour Tortillas, 6-inch



Sweet Bell Pepper



Green Onions



Roma Tomato



Baby Spinach



Crushed Tomatoes with Garlic and Onion



Mexican Seasoning



White Wine Vinegar



Cheddar Cheese, shredded



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set. Happy cooking!

HELLO SWEET PEPPER

A sweet pepper is just a green pepper that has been left on the vine to ripen!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Measuring spoons, large bowl, whisk, large non-stick pan, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
 Ground Turkey	250 g	500 g
Flour Tortillas, 6-inch	6	12
Sweet Bell Pepper	160 g	320 g
Green Onions	2	4
Roma Tomato	80 g	160 g
Baby Spinach	113 g	227 g
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Mexican Seasoning	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Cheddar Cheese, shredded	1 cup	2 cups
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook 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.

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1 Prep

Thinly slice **green onions**. Cut **tomato** into ½-inch pieces. Core, then cut **pepper** into ½-inch pieces. Halve **tortillas**.



2 Make filling

Heat a large non-stick pan over medium heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.** Carefully drain and discard excess fat. Add **crushed tomatoes, Mexican Seasoning** and **half the peppers**. Cook, stirring occasionally, until **sauce** reduces slightly, 6-8 min. Remove the pan from heat, then add **half the spinach**. Stir until **spinach** wilts, 1 min. Season with **salt** and **pepper**, to taste.



CUSTOM RECIPE

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef**.



3 Assemble enchilada casserole

Arrange **one third of the tortillas** on the bottom of a lightly oiled 8x8-inch baking dish (9x13-inch for 4 ppl). Top with **one third of the filling**, then **one quarter of the cheese**. Repeat to create 3 layers, ending with **remaining cheese** on top.



4 Bake enchilada casserole

Bake **casserole** in the **middle** of the oven until **cheese** is melted and **layers** are heated through, 7-10 min.



5 Make salad

While **enchilada casserole** bakes, whisk together **vinegar, ½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **tomatoes, half the green onions, remaining spinach** and **remaining peppers**. Season with **salt** and **pepper**, then toss to combine.



6 Finish and serve

Let **casserole** stand for 5 min, then cut into slices. Divide **casserole** and **salad** between plates. Sprinkle **remaining green onions** over **casserole**.

Dinner Solved!