

INGREDIENTS

2 PERSON | 4 PERSON















Tex-Mex Paste



11/2 TBSP | 3 TBSP

Sour Cream

Contains: Milk

1 TBSP | 2 TBSP Southwest Spice Blend



Flour Tortillas Contains: Soy, Wheat

Scallions

10 oz | 20 oz

Ground Beef**



Tomato Paste



½ Cup | 1 Cup Mexican Cheese Blend Contains: Milk



ANY ISSUES WITH YOUR ORDER?

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.

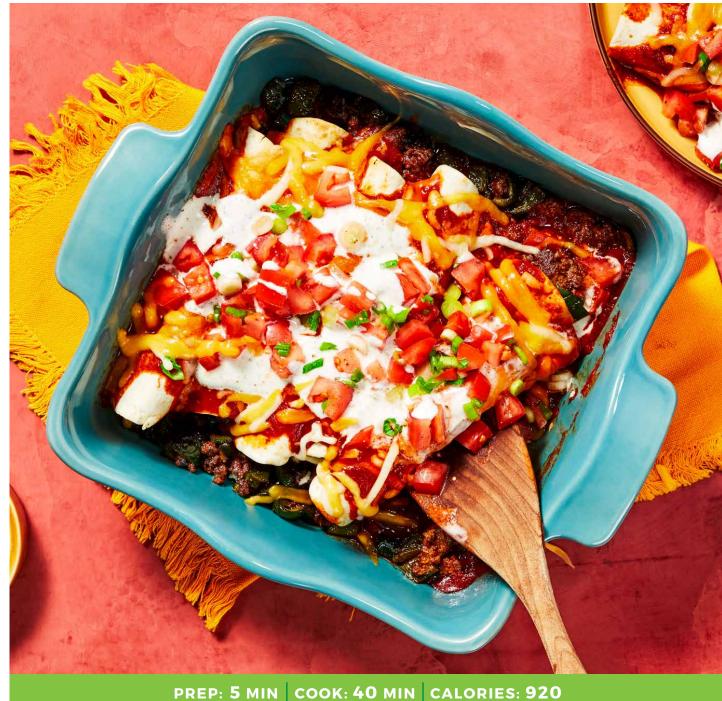
HELLO

PICO DE GALLO

A refreshing tomato topper for hearty baked enchiladas

TEX-MEX BEEF & PEPPER ENCHILADAS

with Pico de Gallo & Lime Crema





STIR THINGS UP

We recommend using a small whisk or fork to help fully incorporate the tomato and Tex-Mex pastes when making the sauce in step 5. This will not only make it extra smooth but also help evenly distribute the flavors.

BUST OUT

- 3 Small bowls
- Baking dish
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)

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1 PREP

- · Adjust rack to top position and preheat oven to 475 degrees. Wash and dry produce.
- Dice tomato. Core. deseed. and dice green pepper. Trim and thinly slice scallions. Quarter lime.



2 MAKE PICO & CREMA

- In a small bowl, combine tomato. scallions, a drizzle of oil, and juice from one lime wedge (two wedges for 4 servings). Season with salt and pepper.
- In a separate small bowl, combine sour cream with lime juice to taste. Add water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.



3 MAKE FILLING

- Heat a drizzle of oil in a large pan over medium-high heat. Add green pepper, salt, and pepper; cook until just softened 3-4 minutes. Transfer to a third small bowl
- Add another drizzle of oil to same pan. Add beef* half the Tex-Mex paste, half the Southwest Spice Blend (you'll use the rest of each later). salt, and pepper. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. TIP: If there's excess grease in your pan. carefully pour it out.
- Return green pepper to pan; stir to combine. Turn off heat.



4 ASSEMBLE ENCHILADAS

• Place a small amount of filling on one half of each tortilla. Roll up tortillas, starting with filled sides, to create enchiladas. Place seam sides down in an 8-by-8-inch baking dish (9-by-13-inch dish for 4 servings) or an ovenproof pan.



5 MAKE SAUCE & BAKE

- In a medium bowl or liquid measuring cup, combine tomato paste, remaining Tex-Mex paste and Southwest Spice Blend, and ½ cup water (¾ cup for 4 servinas).
- Pour over **enchiladas** to thoroughly coat. Sprinkle with Mexican cheese blend.
- Bake on top rack until sauce is bubbly and cheese has melted 3-5 minutes.



6 SERVE

• Top enchiladas with lime crema and pico de gallo. Divide between plates and serve with any remaining lime wedges on the side.