



TEX-MEX BEEF & PEPPER ENCHILADAS

with Pico de Gallo & Lime Crema

INGREDIENTS

4 PERSON | 8 PERSON



2 | 4

Green Bell Peppers



8 oz | 16 oz

Pico de Gallo



1 | 2

Lime



4 1/2 TBSP | 9 TBSP

Sour Cream
Contains: Milk



20 oz | 40 oz

Ground Beef**



2 | 4

Tex-Mex Paste



2 TBSP | 4 TBSP
Southwest Spice Blend



12 | 24
Flour Tortillas
Contains: Soy, Wheat



2 | 4

Tomato Paste



1/2 Cup | 1 Cup
Mexican Cheese Blend
Contains: Milk

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

**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



FAMILY DINNER

Bring the gang together over a wholesome meal everyone will love.

PREP: 5 MIN | COOK: 40 MIN | CALORIES: 850



2X FLAVOR SAVOR

Want to enjoy this meal tomorrow too? Refrigerate any leftovers in an airtight container and reheat in the microwave for 2-3 minutes, or until warmed through.

BUST OUT

- Medium bowl
- 2 Small bowls
- Large pan
- Baking dish
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com



1 PREP

- Adjust rack to top position and preheat oven to 475 degrees. **Wash and dry produce.**
- Core, deseed, and dice **bell peppers**. Quarter **lime**.



2 MAKE SAUCE

- In a medium bowl, combine **tomato paste**, **half the Tex-Mex paste**, **half the Southwest Spice Blend**, and $\frac{3}{4}$ cup **water** (1 $\frac{1}{4}$ cups for 8 servings).



3 MAKE FILLING

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **bell pepper**, **salt**, and **pepper**; cook, stirring occasionally, until just softened, 3-4 minutes. Transfer to a small bowl.
- Add another **drizzle of oil** to same pan. Add **beef***, **remaining Tex-Mex paste**, **remaining Southwest Spice Blend**, **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 bell pepper to pan; stir to combine.



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 a 9-by-13-inch baking dish (two 9-by-13-inch dishes for 8 servings).



5 BAKE & MAKE CREMA

- Pour **sauce** 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. **(Watch carefully to avoid burning!)**
- In a second small bowl, combine **sour cream** with a **squeeze of lime juice** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



6 SERVE

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

*Ground Beef is fully cooked when internal temperature reaches 160°.