

INGREDIENTS

2 PERSON | 4 PERSON







111 Green Bell Pepper



Tex-Mex Paste



Tomato Paste



2 | 2 Scallions



10 oz | 20 oz

Ground Pork

Flour Tortillas

Contains: Soy, Wheat



3 TBSP | 6 TBSP Sour Cream Contains: Milk



1 TBSP 2 TBSP Southwest Spice Blend



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



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.



HelloCustom

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz (5) Chopped Chicken

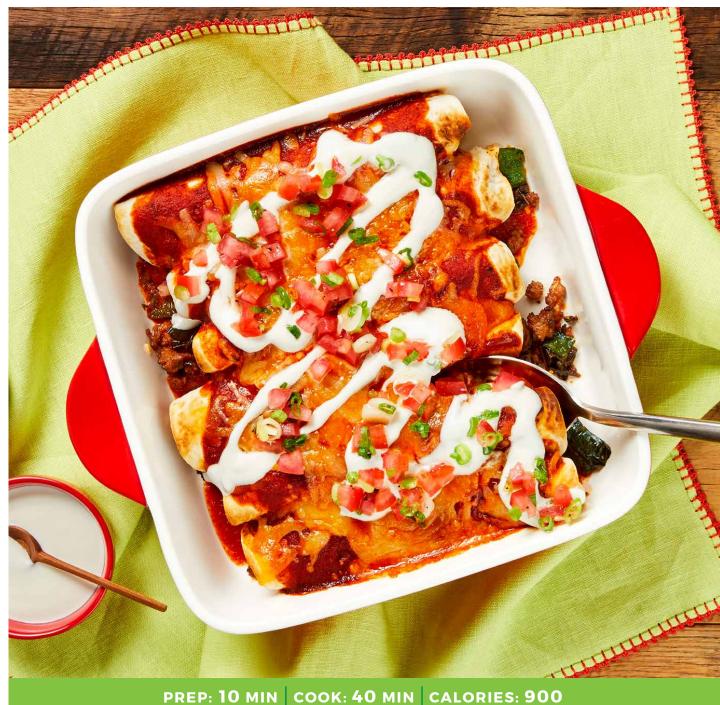




Calories: 940

PORK & PEPPER ENCHILADAS

with Pico de Gallo & Lime Crema





LIME CREMA

A tangy, lime-laced sour cream drizzle, perfect on enchiladas

SLICE OF LIFE

Always squish tomatoes when you're trying to slice or dice 'em? Try a serrated or bread knife! The blade's teeth will cut through the skin every time.

BUST OUT

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

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- *Ground Pork is fully cooked when internal temperature
- (5) *Chicken is fully cooked when internal temperature



1 PREP

- · Adjust rack to top position and preheat oven to 475 degrees. Wash and dry produce.
- Dice tomato. Trim and thinly slice scallions. Quarter lime. Core, deseed, and dice bell pepper into ½-inch pieces.



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 bell pepper, salt, and pepper; cook until just softened, 4-5 minutes.
- Add another **drizzle of oil** to pan. Add pork*, 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 pork is browned and cooked through, 4-6 minutes. Turn off heat. TIP: If there's excess grease in your pan, carefully pour it out.
- Open package of chicken* and drain off any excess liquid. Once veggies are just softened, cook through the rest of this step as instructed, swapping in chicken or beef* for pork. Cook, stirring frequently. until cooked through. 4-6 minutes.



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 baking dish for 4 servings) or an ovenproof pan.



5 MAKE SAUCE & BAKE

- In a liquid measuring cup or bowl, combine 1/2 cup water (3/4 cup for 4 servings), tomato paste, remaining Tex-Mex paste, and remaining Southwest Spice Blend.
- 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.



6 SERVE

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

*Ground Beef is fully cooked when internal temperature