



PORK & PEPPER ENCHILADAS

with Pico de Gallo & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



2 | 2
Scallions



1 | 1
Lime



1 | 1
Green Bell Pepper



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Ground Pork



1 | 2
Tex-Mex Paste



1 TBSP | 2 TBSP
Southwest Spice Blend



6 | 12
Flour Tortillas
Contains: Soy, Wheat



1 | 2
Tomato Paste



½ 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
Chopped Chicken Breast

Calories: 760



10 oz | 20 oz
Ground Beef**

Calories: 940



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 900



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 reaches 160°.

🍳 *Chicken is fully cooked when internal temperature reaches 165°.

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



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.



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.



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**.



5 MAKE SAUCE & BAKE

- In a liquid measuring cup or bowl, combine **½ cup water (¾ 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.



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.



6 SERVE

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