



SPICY EGG, BACON & POTATO ENCHILADAS

with Pico de Gallo & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Lime



1 TBSP | 1 TBSP
Southwest Spice
Blend



4½ TBSP | 9 TBSP
Sour Cream
Contains: Milk



4 oz | 8 oz
Bacon



2 | 4
Eggs
Contains: Eggs



6 | 12
Flour Tortillas
Contains: Soy, Wheat



1½ Cups | 3 Cups
Mexican Cheese
Blend
Contains: Milk



10 oz | 20 oz
Red Enchilada
Sauce



4 oz | 8 oz
Pico de Gallo



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



*The ingredient you received may be a different color.

HELLO

LIME CREMA

Tangy, lime-infused sour cream that's perfect
for drizzling over enchiladas



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1280



HELLO FRESH

SEAMS EASY

Be sure to arrange your filled tortillas seam sides down in the baking dish. This will ensure that everything stays in place as the enchiladas bake.

BUST OUT

- Medium pot
 - Strainer
 - Small bowl
 - Medium pan
 - Paper towels
 - Large bowl
 - Whisk
 - Rubber spatula
 - Baking dish
 - Can opener
- Kosher salt
 - Black pepper
 - Cooking oil (1 tsp | 1 tsp)
 - Butter (½ TBSP | 1 TBSP)
- Contains: Milk



1 PREP & BOIL POTATOES

- Adjust rack to top position and preheat oven to 475 degrees. **Wash and dry produce.**
- Dice **potatoes** into 1-inch pieces. Quarter **lime**.
- Place **potatoes** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes.
- Drain and return potatoes to pot. Stir in **half the Southwest Spice Blend (all for 4 servings)**, a **drizzle of oil, salt, and pepper**. Set aside.



2 MAKE CREMA

- While potatoes cook, in a small bowl, combine **half the sour cream** with **juice from one lime wedge (two wedges for 4 servings)**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt and pepper**.



3 COOK BACON

- Heat a medium dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Turn off heat; transfer to a paper-towel-lined plate. Once cool enough to handle, roughly chop bacon. Wipe out pan and let cool slightly.



4 MAKE EGGS

- In a large bowl, whisk together **eggs***, **remaining sour cream**, **2 TBSP water (4 TBSP for 4 servings)**, **salt**, and **pepper** until thoroughly combined.
- Melt **½ TBSP butter (1 TBSP for 4)** in pan used for bacon over medium heat. Pour in **egg mixture**; cook, undisturbed, until just set, 30-45 seconds.
- Continue to cook, gently stirring in a figure-eight pattern, until curds form and eggs are scrambled to preference. (**TIP: Make sure to scrape around the edges of the pan frequently to ensure your scrambled eggs cook evenly!**) Transfer to a plate.



5 ASSEMBLE ENCHILADAS

- Place a **small amount of seasoned potatoes** and **scrambled eggs** on **one half of each tortilla**. Evenly top with **half the chopped bacon (you'll use the remaining bacon to top the enchiladas)** and **one packet of Mexican cheese blend (two packets for 4 servings)**. **TIP: You may not use all the potatoes—save the rest to serve on the side!**
- 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**) or a large ovenproof pan.



6 TOP & BAKE ENCHILADAS

- Pour **enchilada sauce** over **enchiladas** to thoroughly coat. (**TIP: You might not need all the sauce.**) Sprinkle with **remaining Mexican cheese blend**.
- Bake on top rack until sauce is bubbly and cheese melts, 5-7 minutes.



7 FINISH & SERVE

- Sprinkle **enchiladas** with **remaining chopped bacon**. Drizzle with **lime crema** and top with pico de gallo.
- Divide between plates and serve with **remaining lime wedges** on the side.

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*Bacon is fully cooked when internal temperature reaches 145°.

*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.