



ONE-PAN PORK ENCHILADAS VERDES

with Mexican Cheese Blend & Hot Sauce Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Long Green
Pepper



2 | 4
Scallions



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Hot Sauce



10 oz | 20 oz
Ground Pork



1 TBSP | 2 TBSP
Southwest Spice
Blend



7.06 oz | 14.12 oz
Green Salsa



6 | 12
Flour Tortillas
Contains: Soy, Wheat



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: 710



10 oz | 20 oz
Ground Beef**

Calories: 890



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 840



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

ALLIUM-AZING

Why separate the scallion whites from the greens? The whites are better for cooking while the greens are better for topping.

BUST OUT

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

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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

- Heat broiler to high. **Wash and dry produce.**
- Halve, deseed, and thinly slice **green pepper** crosswise into strips. Trim and thinly slice **scallions**, separating whites from greens.



4 COOK FILLING

- Add a **drizzle of oil**, **pork***, **scallion whites**, and **Southwest Spice Blend** to pan with **green pepper**; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 3-5 minutes.
- Stir in **¼ of the salsa (you'll use the rest in the next step)**; taste and season with **salt** and **pepper**.
- Turn off heat; transfer **filling** to a medium bowl. Wipe out pan.

- 🍗 Open package of **chicken*** and drain off any excess liquid. Swap in chicken **(no need to break up into pieces!)** or **beef*** for pork. Cook, stirring occasionally, until browned and cooked through, 4-6 minutes.



2 MAKE CREMA

- In a small bowl, combine **sour cream** with **hot sauce** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



5 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 pan used for filling. **TIP: For 4 servings or if pan isn't ovenproof, place enchiladas in a 9-by-13-inch baking dish.**
- Top with **remaining salsa** and sprinkle with **Mexican cheese blend**.



3 COOK PEPPER

- Heat a **drizzle of oil** in a large, preferably ovenproof, pan over medium-high heat. Add **green pepper**; season with **salt** and **pepper**. Cook, stirring, until pepper is softened and lightly blistered, 5-7 minutes.



6 FINISH & SERVE

- Broil **enchiladas** until browned and bubbly, 3-4 minutes. **TIP: Watch carefully to avoid burning.**
- Drizzle with **crema** and sprinkle with **scallion greens**. Serve.