

## **INGREDIENTS**

2 PERSON | 4 PERSON



Long Green





1 tsp | 2 tsp Hot Sauce



7.06 oz | 14.12 oz Green Salsa



Scallions



11/2 TBSP 3 TBSP Sour Cream Contains: Milk



10 oz | 20 oz Ground Pork



1 TBSP | 2 TBSP Southwest Spice Blend



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 (5) Chopped Chicken



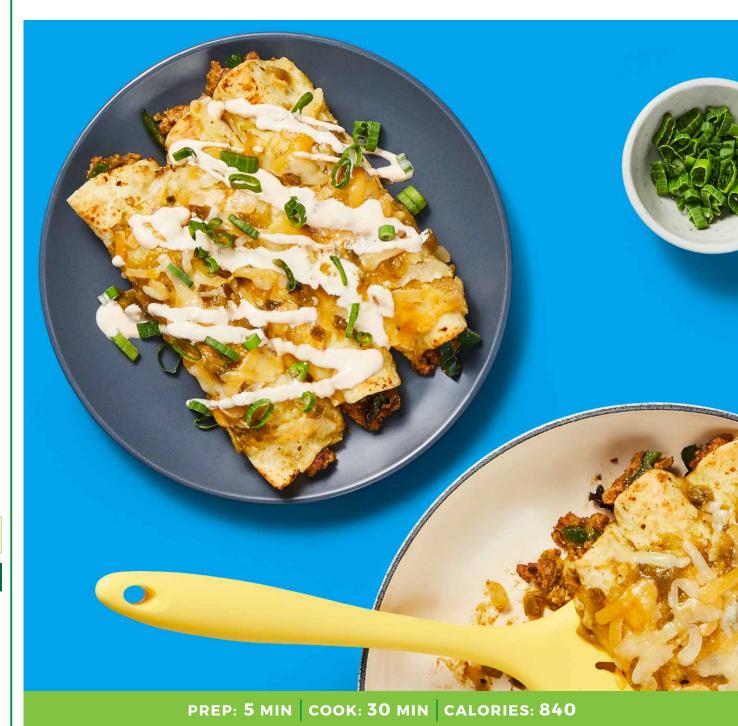
10 oz | 20 oz ⑤ Ground Beef\*\*

G Calories: 710

G Calories: 890

# **ONE-PAN PORK ENCHILADAS VERDES**

with Mexican Cheese Blend & Hot Sauce Crema





## 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
- \*Ground Beef is fully cooked when internal temperature



#### 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.



#### 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.



## **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.



## **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 1/4 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.



#### **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.



## 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.