



ONE-PAN BEEF ENCHILADAS VERDES

with Mexican Cheese Blend & Hot Sauce Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Long Green
Pepper



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Hot Sauce



10 oz | 20 oz
Ground Beef**



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
Shrimp
Contains: Shellfish
Calories: 650



10 oz | 20 oz
Diced Chicken
Thighs
Calories: 720



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 900



HELLO

HALL OF FAME

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

NICE & NEAT

A super easy trick for keeping enchiladas neatly rolled? Arrange the tortillas seam sides down in the pan to prevent them from unfolding as they bake!

BUST OUT

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

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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

🍤 *Shrimp are fully cooked when internal temperature reaches 145°.

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



1 PREP

- Adjust rack to top position and heat broiler to high. **Wash and dry produce.**
- Halve, core, and thinly slice **green pepper** crosswise into strips.



4 COOK FILLING

- Add another **drizzle of oil** and **beef*** to pan with **green pepper**. Season with **Southwest Spice Blend, salt,** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**
- Stir in **one-quarter of the salsa (you'll use the rest in the next step)**; taste and season with **salt** and **pepper**.
- Turn off heat; transfer to a medium bowl. Wipe out pan.

- 🍤 Rinse **shrimp*** under cold water; pat dry with paper towels. Open package of **chicken*** and drain off any excess liquid. Swap in shrimp or chicken for beef; cook, stirring occasionally (**no need to break up into pieces!**), until opaque 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 beef filling** on one half of each **tortilla**. Roll up tortillas, starting with filled sides, to create **enchiladas**. Place seam sides down in pan used to cook 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 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 serve.