

# **INGREDIENTS**

2 PERSON | 4 PERSON



Long Green Depper



10 oz | 20 oz Ground Beef\*\*



Flour Tortillas Contains: Soy, Wheat



3 TBSP | 6 TBSP Sour Cream

1 tsp | 2 tsp

Hot Sauce

7.06 oz | 14.12 oz

Green Salsa



1 TBSP | 2 TBSP Southwest Spice Blend



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 packagerest 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

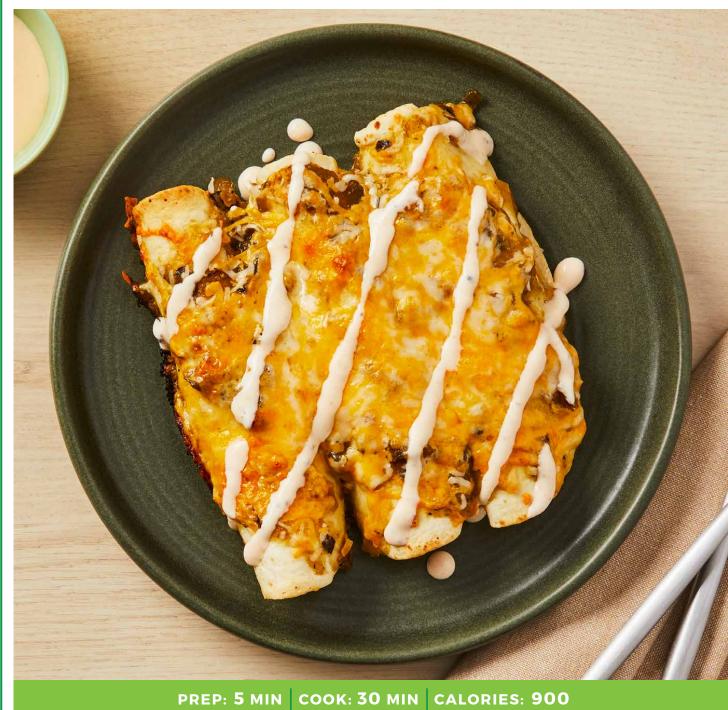






# **ONE-PAN BEEF ENCHILADAS VERDES**

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!

## **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°.

- \$\text{\*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.



#### **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 softened and lightly blistered, 5-7 minutes.



#### 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.



### **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.



#### **6 FINISH & SERVE**

- Broil enchiladas until browned and bubbly, 3-4 minutes. TIP: Watch carefully to avoid burning.
- Drizzle with crema and serve.