



# PORK & PEPPER ENCHILADAS

with Pico de Gallo & Lime Crema

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Pico de Gallo



1 | 1  
Lime



1 | 1  
Green Bell  
Pepper



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



10 oz | 20 oz  
Ground Pork



1 | 2  
Tex-Mex Paste



1 TBSP | 2 TBSP  
Southwest Spice  
Blend



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



1 | 2  
Tomato Paste



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

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Ground Beef\*\*

Calories: 930



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 920



# HELLO FRESH

## HELLO

### PICO DE GALLO

A refreshing tomato topper for hearty baked enchiladas

### STIR THINGS UP

We recommend using a small whisk or fork to help fully incorporate the tomato paste and Tex-Mex paste when making the sauce in Step 5. This will make it extra-smooth and evenly distribute the flavors.

### BUST OUT

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

### MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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

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



### 1 PREP

- Adjust rack to top position and preheat oven to 475 degrees. **Wash and dry produce.**
- Quarter **lime**. Core, deseed, and dice **bell pepper** into ½-inch pieces.



### 2 MAKE CREMA

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



### 3 MAKE FILLING

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **bell pepper**, **salt**, and **pepper**; cook until just softened, 4-5 minutes.
- Add another **drizzle of oil** to pan. Add **pork\***, **half the Tex-Mex paste**, **half the Southwest Spice Blend** (you'll use the rest later), **salt**, and **pepper**. Cook, breaking up meat into pieces, until pork is browned and cooked through, 4-6 minutes. Turn off heat. **TIP: If there's excess grease in your pan, carefully pour it out.**

🔄 Swap in **beef\*** for pork.



### 4 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 an 8-by-8-inch baking dish (**9-by-13-inch baking dish for 4 servings**) or an ovenproof pan.



### 5 MAKE SAUCE & BAKE

- In a liquid measuring cup or bowl, combine **½ cup water** (**¾ cup for 4 servings**), **tomato paste**, **remaining Tex-Mex paste**, and **remaining Southwest Spice Blend**.
- Pour **sauce** over **enchiladas** to thoroughly coat. Sprinkle with **Mexican cheese blend**.
- Bake on top rack until sauce is bubbly and cheese has melted, 3-5 minutes.



### 6 FINISH & SERVE

- Top **enchiladas** with **lime crema** and **pico de gallo**. Divide between plates and serve with any **remaining lime wedges** on the side.

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