



SALSA ROJA CHICKEN ENCHILADAS

with Green Pepper, Pico de Gallo & Sour Cream

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



1 | 1
Red Onion



1 | 2
Lime



1 | 2
Long Green
Pepper



10 oz | 20 oz
Chopped Chicken
Breast



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



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



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HELLO

SALSA ROJA

A richly spiced, tomato-based sauce that adds zesty flavor to these enchiladas



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 790



CREMA OF THE CROP

Want to turn your sour cream into tangy crema? Place it in a third small bowl, then mix in some of the juice from the remaining lime wedges and a pinch of salt and pepper. Add water until the mixture reaches a drizzling consistency, then top your enchiladas!

BUST OUT

- 2 Small bowls
- Medium bowl
- Large pan
- Baking dish
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 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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1 PREP

- Adjust rack to top position and preheat oven to 475 degrees. **Wash and dry produce.**
- Dice **tomato**. Trim, peel, and thinly slice **half the onion (whole onion for 4 servings)**; mince a few slices until you have 1 TBSP (2 TBSP for 4). Quarter **lime**. Halve, deseed, and dice **green pepper**.



2 MAKE PICO DE GALLO

- In a small bowl, combine **tomato**, **minced onion**, a **drizzle of oil**, and a **squeeze of lime juice**. Season with **salt** and **pepper**.



3 COOK FILLING

- Open package of **chicken*** and drain off any excess liquid.
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **green pepper**, **sliced onion**, **salt**, and **pepper**. Cook until veggies are softened, 4-6 minutes. (TIP: Add a splash of water if veggies begin to brown too quickly.) Turn off heat. Transfer **veggies** to a medium bowl.
- Heat a **drizzle of oil** in same pan used for veggies over medium-high heat. Add **chicken** and season with **salt** and **pepper**. Cook, stirring occasionally, until browned, 3-5 minutes.
- Return veggies to pan. Stir in **half the Tex-Mex paste**, **half the Southwest Spice Blend (you'll use the rest of each later)**, and **¼ cup water (½ cup for 4 servings)**. Cook until everything is coated and chicken is cooked through, 2-3 minutes more. Turn off heat.



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 dish for 4 servings) or ovenproof pan.



5 MAKE SAUCE & BAKE

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



6 SERVE

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

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