

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz Pico de Gallo



3 TBSP | 6 TBSP Sour Cream Contains: Milk



1 TBSP | 2 TBSP Southwest Spice Blend





Green Bell Pepper



10 oz | 20 oz Ground Pork



Tex-Mex Paste



Flour Tortillas Contains: Soy, Wheat



Tomato Paste



1/2 Cup | 1 Cup Mexican Cheese Blend Contains: Milk



ANY ISSUES WITH YOUR ORDER? 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 Diced Chicken Thighs

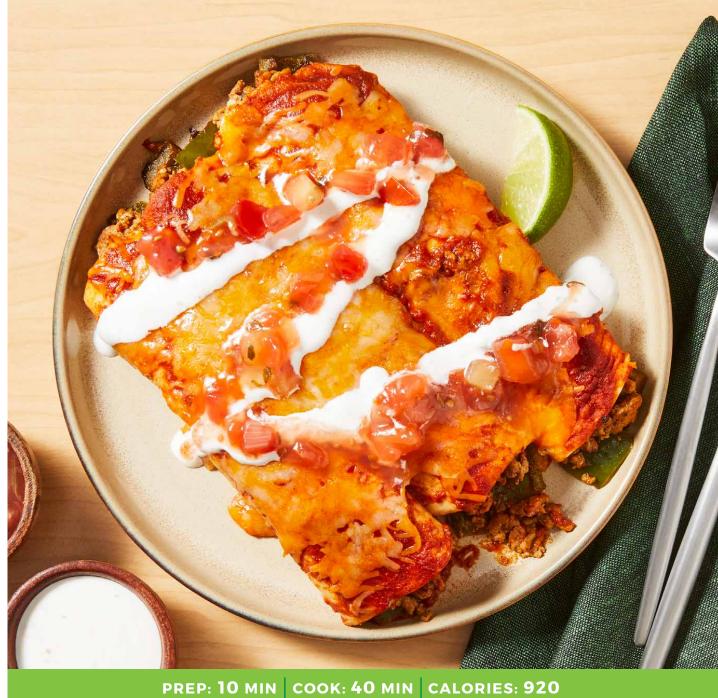


G Calories: 750

G Calories: 930

PORK & PEPPER ENCHILADAS

with Pico de Gallo & Lime Crema





HELLO

HALL OF FAME

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

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°.

- *Chicken is fully cooked when internal temperature reaches 165°.
- 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.
- Open package of chicken* and drain
 off any excess liquid. Swap in chicken or beef* for pork. (No need to break up chicken into pieces!)



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.



 Top enchiladas with lime crema and pico de gallo. Divide between plates and serve with any remaining lime

wedges on the side.