



PREP & BAKE CHEESY CHICKEN ENCHILADAS

with Salsa Verde & Sour Cream

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Oven-Ready Tray



8 oz | 16 oz

Sous Vide Chopped Chicken



1 TBSP | 2 TBSP

Southwest Spice Blend



1 tsp | 2 tsp

Hot Sauce



1 | 2

Green Salsa



½ Cup(s) | 1 Cup(s)

Mexican Cheese Blend

Contains: Milk



6 | 12

Flour Tortillas

Contains: Soy, Wheat



1½ TBSP | 3 TBSP

Sour Cream

Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

HELLO

SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring major flavor to any dish.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 640



OVEN-LOVIN' TRAY

Our oven-ready tray makes life even easier—no pots or pans to clean! If the tray is dented in transit, no worries! Simply smooth it out with your fingers.

BUST OUT

- Large bowl

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

HOW WAS YOUR MEAL?



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1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees.
- Place **chicken** in a large bowl; using two forks (**or your hands!**), shred into smaller pieces. Add **Southwest Spice Blend** and **half the green salsa** (**you'll use the rest in the next step**); stir to combine.



3 BAKE ENCHILADAS

- Bake **enchiladas** on middle rack until chicken is warmed through and cheese is melted and browned, 25-30 minutes. (**For 4 servings, bake two trays side by side on middle rack.**)



2 ASSEMBLE ENCHILADAS

- Place a **small amount of filling** on **one half of each tortilla**. Roll up tortillas, starting with filled sides, to create enchiladas. Arrange, seam sides down, in **oven-ready tray**. Top with **remaining green salsa** and sprinkle evenly with **Mexican cheese blend**. (**For 4 servings, evenly divide ingredients between two trays.**)



4 FINISH & SERVE

- Drizzle **enchiladas** with **sour cream** and as much **hot sauce** as you like. Divide between plates and serve.